

[illegible]

¶ Next begynneth a noble booke of letters, of the
 Cokery, a booke for a prynters howe booke of many other
 estates: and the manerpage thereof accompynt as ye
 shall fynde more playnly written in this booke.

The feite of kynge Harry the fourth to the may
custodes and frenchemen when they hadde
fufilled in some the felde.

The first court.

Elemente both benyson. by anderyalle pota
te: grosse chare pounde. sygnette roffre capou
de harte getherel ande is lethe. Galper stones of dy
uerse colours both a suffarce.

The second course.

¶ Buict saycrlyn: gelly potage: pygge rosted: canp
roft: kybbe roft: chikens forced: pegyons roft: a let-
che of bratone with saynt Georges atmes: longe
fruytes flampayne.

The type is coming.

Cerue of almondes: larkes shewed potage: bes
uplon: partridge colquayle. egre: rabbiton: plo
serastiles: pouteringes: a leshe of byatone by the
garters.

A the fest of the coronacion of kynge Harry the

first.

The first cours.

A lleyson in brothe / blanch de sope potage / pyke
boyled / lampreye poudred / garnarde / traure / coche
fryed / crues / tartes / bza lout countrefete / sop lillike
with the rybbe therein / a greate stoke for subtyltye syt
tynged upon a grene stoke / playes with a scriptu-
re in his bylle. **C. i.** Regarde Roy la droit boy.
And. vi. signyficis growynge out of the saunt floure
he bader ha a poynt with a scripture. **C. for the**
first. Chenez la ley. **C. the secunde.** Gardes la ley
C. the thyrde. Hoyle de cochte. **C. for the fourthe.**
Boyt banner toyt. **C. for the fyfthe.** Eyes pece.
for the sixte. Wet countrefete. **C. Chanceryll.** Swans
nes echeone with a bylle in their mouth. **C. i.**
Noble Roy honour and Joye.

The secunde cours.

A llyande ryalle / gelly with swannes of bza lme
therein for the kynge / and for other estates congre
freshe / halybut freshe / base of molct / salmon / soles /
stes and lampreys rost / place fryed / lampreye has
he / flapmupaync / lethe lombarde / any toppes to sub-
tyltye with a scripture. **C. i.** All sauntz plus man-
teyn dieux.

The thyrde cours.

C creme freshe / Dates in composse / carpe / perche
flucgon / bockys / tenche / su hauffell / flodores / poy-
pas rost / lampreye rost / Crues de edoies / meurs
fryed / poynt / poynt / edoies of gylde bytton /
de loz a subtyltye with a scripture in their bylle.

C. i. Well Jour notable et honorable.

A the fest of the Erie of Huntynghon at Caley's

The first cours

A llyment with venyson. braude renelles / bech-
maeton / signyficis / capon de ba lout grece / poynt of
pays with a subtyltye.

The secunde cours.

A belly pellet / bert sap / fyne potage / poynt of
Crans / heron selmes / chens / malardes de Kener
bza lme merbylle / greate tartes with a subtyltye.

The thirde cours.

C olde creme. peres in syrupe potage / lleyson.
rost. bytton. pigeons. partridges / rabottes. poynt en
doured. friter peres of quynces bake with a incry-
maynt to subtyltye.

a ii

The feste of the coronacion of kynge Haroy the
First. **The first cours.**

Alenyon in brothe/blanket de soze potage/pyls
 boyled/lamprey poudred/guennarde/troute/roche
 fryed/creues/tartes/braune countrefete/for it shal be
 with the rybbe therin/a grete stoke for subtilite syt
 tynge vpon a grene stoke dysplated with a scriptu
 re in his bylle. **C. i. k. garde Roy la droit boy.**
And. vi. signettes growynge oute of the same stak
 ke vnder his rhyone with a scripture. **For the**
syth. Cheriz la ley. **The seconde. Gardes la ley**
The thyrde. Hoise de colere. **For the fourthe.**
Boyt banner toyt. **For the yfthe. Eyz pere.**
For the sixte. Det countrefete. **Cheriz. Swans**
nes echeone with a bylle in their mouth. **C. i.**
Noble Roy honour and Joye.

The seconde cours.

Alyande ryalle/gelly with swannes of braune
 therein for the kynge/and for other estates congre
 freshe/halybut freshe/bale oz molct/salmon/soles/
 cles and lampreys rolle/place fryed/lamprey bis
 ke/flaympayne/lethe lombarde/anytoppes to sub
 tylte with a scripture. **C. i. All sanz phis mair**
teyn dieux.

The thirde cours.

Creue freshe/Wates in compode:carpes:perche
 surgyon: bockys/tenchis in heuffell/flodres/pors
 pas roll/lamprey rolle/Creues de edols/meurs
 for deureys pils. **Cheriz. egles of golde byllay**
de for a subtilte with a scripture in their bylle.

C. i. All. Four notable et honorable.

The feste of the Cite of Huntingdon at Coleys

The first cours

Alurmente with benyson. byande renelles/beck/
 macton/signettes/capon de halyte grece/Herres of
 parys with a subtilte.

The seconde cours.

Gelly pellet/bert sayr syne potage/pegyons oz
 Cranes/heron selwes. chekas/malardes de liener
 braune merbylle/greate tartes with a subtilte.

The thirde cours.

Colde creue. peres in syrupe potage/Alenyon.
 roll. byttoze. pegcons. partrix:rabottes. pones en
 doured. friter peres oz quynces bake wyth a incry
 mayde to subtilte.

The erle of warwyke's felle into the kyng at London.

The first cours.

Fontes/ blande sope or blanke foyles potage: pyke
ke freshe/ Lampraye poudred. a Jabe of saucy
on. tenche. samon freshe. halybut freshe. pyke top
ed. elcs a lamprayes rost. J bake mete in brichous

The secounde cours.

Fusselle gelly. Breine of freshe water. Ruger.
turbot. trout. congre freshe perche: welkis: meups
fryed/ a chyne of samon rost: porpas rost. Cratie
lambaye bake.

The thirde cours.

Whyte creme gelly. greate perches. porpas freshe
chyne of samon rost. loches fryed / crues de rodois
er: wardon foyted/ pety pernu: quenchis bake let
cherypalle.

t The stallacion of Clyfforde the byllshop of lon
don.

The first cours.

Furmente with porpas. vyande cypres potage

myluelle poudred/ lampraye poudred: pyke boyled
halybut boyled: samon freshe: porpas rost alethe:
beak: crenet: a byode custarde with a calell therin
with a stuff in the custelle of a gelly: a the demou in
the myddes byenynge: a doctoure to subtilte in a
pulpyt in a clothinge of grene taberde a hode with
a rolle on his hede a thern boyn. In deo saluta
ri meo.

t The fest of my lorde chaunceler archebysshop
of yorke at his stallacion in yorke: the yere of
our lorde. M. CCC. lxx.

The first cours.

Bralone with mustarde furmente with ben/so
herte poured/ graist chare: fclande in brasee/ swan
rost: ganet: gulle: capon de hawte grece. heron ro
sted: carpettes in benyson. pyke in erblade. Acche
cante. ryalle fruite boyle. benyson bake. custarde.
planted: che wettes ryalle with a subdite.

The secounde cours.

Gelly pety ryaller: vyande Rasons: benyson en
brakys. petok in trappyle: Cony rost: Roo reuesed
barred. lardes of benyson. partriche woodcock. plo
uer. good wyttis: reed shank. yarrowe helpes knot
tes. ore eyen. breine in purpulle: leche cyres: fruy
ter naphyne. carte in molde. chatowe. diuerse ryall

¶ The thirde cours.

¶ Blande soze/dates in confetis / neng' vert / byt-
ture rost. curlew rost. felande rost. raylis rosse / de
grit' rost. cabettis souhers. quayles rost. pormers
vert. greate quayles rost. datterles rost. inerti ymit
rost. greats berdis rost. larkes rost. sparowes rost.
fresshe thurgon. leche blaunche / fruyters Cryspe.
quince bake. rosettes fionilhed: chamelettes with
a subtilite.

¶ Quintis cours. Le pyne fest

¶ Brene. tartes. Bzabone bzises. cony rost vnger
subtyle / bzuct de almayne: stowe lombard. ben-
son rost / egyptes rost / pegyons rost. partriche rost
colopes rost. cabettes rost: quayles rost. larkes rost
payne puff. perche gelly / longe fruyters. Angeres.
subtilte.

¶ Le secounde feste.

¶ Wenyson with furmente: potage byande bzusez
chef de synglere / grosse chare. sygnettes rost / pykes
byande in past / custarde lombard / vngeres subtil
te / gelly / blande soze / porcelle rost: kyd rost / pegy-
ons endourez.

¶ Le tercius feste.

¶ Wenyson in furmente / potage byande bzusez vnt

geris le / chef de par / grosse chare / sygnettes rost
pyke / custarde / vng' subtil / vng' potage / gellie
gelly / vng' potage / vng' potage / vng' potage / vng'
de rost / pull endourez / vng' / vng' / vng' / vng'
sed / cony rost / vng' subtil / vng' potage / bzuct de
almayne / stowe lombard / ben-son rost / egyptes
pyons rost / perche rost / colombes rost / cabettes rost /
quayles rost / larkes rost / partriche gelly / longe fruy-
tes. vng' subtilite.

¶ Le pyne feste.

¶ Wenyson in furmente: byande bzusez grosse chare
et chef de synglere capon de habot grece / sygnettes
rosted: heron rost: felande rost: great tartes: vng'
subtyle: bzabone in egre douce blanche soze / por-
celle rost: curlew rost: cony rost: egyptes rost: ben-
son rost: pegyons rost: fartolles: grande custarde
blaunche bzabone: fruyter vng' subtilte: dates in
compost: byolette: bzuctes rost: partriche rost: peg-
yons rost endourez: quayles ploures: grande ope-
iyen: pull endourez: cabettes: larkes bzabone bzusez
sed: fruyters: domettes in past: vng' subtilite.

¶ Le seconde feste.

¶ Wenyson in furmente: byande bzusez grosse cha-
re: chef de synglere: sygnettes: capon de habot grece
felande rost: pyke in bzabone: custard: vng' subtilite

gelly/brande ryalle/poyntes rost/cranes roste/ cony
 rost/ bytters rost/ benyson rost/ tenche/ tartes/ blanch
 the beaune/ bng/ brande de past/ bng/ subtylte/
 peres in syrups/ bialles/ carles/ partryche/ rabet
 tes/ larkes/ bng/ brande de past/ boucettis/ rost lom
 barde/ fruyters/ anguyll rost/ bng/ subtylte.

¶ Le tiercius felle.

¶ Booz enucnyrede/ blamangis potage/ boze hebe
 arined/ grete beef and mottoue/ swanne/ capon/ bra
 gon & cullarde/ benyson in furmente/ mainene pota
 ge/ grete tartes/ pygge & bele/ bialone fryen/ cony &
 selande/ bozes hebe gylt/ creme boyled/ peres in syru
 pe/ pety pernellorabettes/ partryche/ woodcockys/
 thytes/ plouers/ quayles/ larkes/ longe fryters/ par
 tryche gylt/ chickens rosted/ bng/ potage bualde/ pe
 stelles in cresses/ swanne/ cony/ lesche/ cullarde/ gelly
 lambe/ benyson/ heron/ venison bake/ colde bake me
 tes/ fruyters/ peres in syrups/ curlewes/ rabbettis/
 quayles grete byrdes/ larkes/ lesche/ payne puffed/ col
 de bake metes/ antlopes/ fruyters.

¶ The fyrst cours.

¶ Wyse to potage/ bacone herynge/ grene fyssh/ salt
 elyphherlesche/ bake metes.

¶ The seconde cours.

¶ Potage/ bng/ bytters/ cony/ swanne/ larkes/ capon/ bialone/ benyson/ cullarde/ partryche/ rabettes/ larkes/ bng/ brande de past/ boucettis/ rost lombarde/ fruyters/ anguyll rost/ bng/ subtylte.

¶ The scrvice for the moneth of January.

¶ Bialone and mustard/ nombles/ of potage/ pestel
 les of porke & swanne/ mortus to potage/ pygge
 pelle/ lambe/ cony/ bytters for a coler/ boucettis/
 fruyters of apples.

¶ And ever for houtholte to the same moneth.

¶ Furmente to potage with benyson/ beef/ mottou
 swanne & pygge/ mortus to potage/ brie/ lambe/
 cony/ bulfobulchirdes/ and fruyters.

¶ In the moneth of february.

¶ Bialone and mustard/ grete beef/ pestles of por
 ke/ swanne/ lambe/ heron/ swanne/ pygges/ partry
 che/ quayles/ tansy/ fruyters/ walfers/ and doete
 wyne.

¶ The first cours.

¶ Bialone and mustard/ nombles to potage/ beef
 pestelles of porke in syrups/ capon/ & lesche/ mortus
 to potage/ lambe/ cony/ bitture/ woodcocke/ lesche
 bake metes/ than selles/ tansy/ sinale byrdes/ bake
 quynce/ peres/ & apples with blanch powder.

...for the purpose of the investigation.

almes & pappes of almondes / fyllis / botels / mullande
 sametay / potheres / fennel / pappes / pappes / pappes
 of porke / crabbe / pappes / pappes / pappes / pappes
 sauce mediane / sauce carmelyn / for quayles chaus
 deon / for swanne / fresshe claupe / pappes / pappes
 in galentyne / boyled papper / for roste alle / Cartes of
 fleshe / Cartes of / for boke poppys / turbot / p
 es of rapen / of fennel / Cullarde lombard / cullard
 de apyn / chetiv / of beef / Bake chens chetiv
 of alle the bettes / on the dayes / for poltes
 garmelle in pache / a poullet / Brenne / pappes of
 pappes / of fennel / fryed in lente / Harbled oppynles
 ches / Bake mites on fyllis / dayes / to fle a swanne
 ne a roste hyun / fresshe roste / partridge roste / Quayles
 roste / Giran roste / Heron roste / hyttour roste / egrit roste
 curlew roste / byche roste / cony roste / rabbettes rolle
 Barrelle roste / plover roste / nyte roste / woodcock roste
 kybde roste / benyson roste / the syde of hye grece / ches
 hens endort / felletris of porke / Capon of goose roste /
 a petyto / goose of capon falled / pygge falled / byestis
 of molton in sauce / Capon stewed / Croue boyled
 crabbe of lopster / Brenne in sauce / brenne in brase / ten
 the in brase / sole in brase / surghon boyled / Haddo
 kes in cavy / Coddynge hake of haddocke / bafe mo
 let / of breme / conger turbot & halybut / garnarde of
 rochet boyled / plaice of floundres boyled / welkys
 boyled / perche boyled / fresshe makerell / boupes in
 donce / hote mylke of almondes / colde mylke of al
 mondes / sauce galentyne / sauce gynger / bert sauce

Sauce myrrour for roste beef. garbange/ muscelles in the
 les/ muscelles in broth/ pyke in brase/ conys in alar
 of bene in tray/ pyke in galeutyn/ pyke in soupes/
 renche in tray/ lopynges on fyfthe dayes/ cabodell of
 Almondes/ Oyle soupes/ to make charbe ward on
 ryls/ boxtes/ canebens/ another canebens/ canebens
 with bacon/ buttered boxtes/ haret or poultre gosse
 in boxtes/ pyke & eles in balloke brothe/ furniente
 with poppas/ Juselle/ Ledblardes of chye colours/
 gruell enforced/ chaudioun for salmon/ Cobbe dyke
 lynge/ lische proune/ felett in galeutyn/ nombles
 of poppas or other fyfthe/ chaudioun of pygges fete/
 byuet of lombardy/ byuet of spayne/ byuet rose/ Rus
 ed malardes/ stued lombard/ stued colopes/ Byuet
 Bulbayne/ Byuet of kyddes/ A launch byuet sauc
 ce Sayrriet/ kyddes stued/ stued Partre/ a
 lobbed beef pyke in sauce. Turbot rost in sauce/ sa
 mon rost in sauce. byenne in comfet. Bzalone ryal/
 blanche bzalone/ layde mylke peres in composit/
 furniente/ amydon/ conys in graue/ chickens in ke
 tyn/ viande de cypres/ mortus of fleshe blanche
 manger of fleshe/ chaudioun for swanne/ nombles
 an other nombles/ charlet/ charlet coloured/ Jusell
 Byuet de Almondes/ Blanke de fyre. Buknardes
 rose. ledlardes/ blanchied mortus/ pepyons stued
 soupes bozey/ gruell dalmonde/ Jontes dalmonde
 cabodelle dalmonde/ R. W. S. Ryls/ cabodelle fer
 ry/ Rape/ mylke rost/ Potrage of welks/ Potrage
 of oysters/ sauce Syues/ Composit/ blanke manger

of fyfthe mortus of fyfthe/ pisse de almondes/ con
 les/ gruell de parche/ conys in tray/ haret in tray/
 haret in seboche/ pisse de almondes/ haret in par
 bolos/ hennies in brase/ chickens in brothe/ chickens
 in cabodelle/ to boyle. felme or partre/ to in sea
 we/ hennies in grauy/ capons in couer/ hennies in
 gancelle/ lampage in brase/ lampage in galyntyn/
 ne/ renche in grauy/ chaudioun de boyle/ capon in cal
 solont/ mon amy/ lange de beef/ cape of fleshe a fyg
 ge/ pomes uoled/ pygges haret/ fraut hennies/
 bours/ pomes/ halletis on fyfthe dayes/ lampage
 bake/ appelmoles/ charlet/ ratones/ hadyoke in tray
 renche in gelly.

¶ Here endeth the kalender of the booke of Cokerie
 And here begynneth the makynge.

¶ Potage for somer season.

¶ Take felettes of porke and of beke welle beten
 in a mortar calve/ and in the beynge alaye
 the fleshe with egges/ thanne take up the flesch in
 a fayre bessel and put therto powder of cloves pou
 der of peper & salte/ colour it with saffron & meddle
 it well togydet thanne make therof small pylottes
 and put theym in the panne with water boylunge
 on the fyre/ & whan they be well boyled put theym
 in a fayre bessel/ thanne take almonde mylke made
 with broth of freshe beef & put it in to a fayre potte

do therto cloves maces pynnes rayfyns of corians
a gynger mynced grete: than sette the pottes on the
fyre a styre it well togyder a put the pylottes in the
pottes a lete theyn haue one boyle or two a colour
it a dorell hewe and salte it and serue it.

¶ For to make Buknade.

¶ To make Buknade: take boie finall chapped
a vels perboyled: than gyde by the flesshe and cleane
se the brothe through a streynet a putte it in a pot: a
sette it on the fyre a put therto onyons mynced and
poudre of peper poudre of cloves a canell a when
it boyleth put in the flesshe: than take rawe yolkes
of egges in a bolle a caste therto of the hote brothe a
medle it well togyder and in the settinge do we put
in the eggis a styre it togyder and gyue it a lytell co
lour of saffron and salte it and serue it.

¶ For to make charmerchaude.

¶ To make charmerchaude: Take costes of mouts
for chopped and putte theyn in a fayre pottes and
sette it vpon the fyre with cleane water and boyle it
welle: and thanne take pectely and sage and bette it
in a morter with brede and drabe it vppe with the
brothe and put it in the pottes with the flesshe
the and lete it boyle welle togyder: and salte it and
serue it.

¶ For to make Juselle syngle.

¶ To make Juselle syngle: take freshe brothe of
fleshe and sette it on the fyre in a pottes do therto sa
ge leues broken in two or in thre pices and pectely
and colour thy brothe: than take egges and grated
brede a medle theyn togyder: and when the pottes
boyleth put the comande to the brothe a salte it and
styre it tyll it crudde: and when it cruddeth gyde it
togyder with a scouer and a laye it with a lytell ale
and salte it and serue it.

¶ For to make Courmyne.

¶ To make Courmyne: take almonde mylke a set it
on the fyre: than take amydon that is stept and put
therto poudre of comyne and lete it boile well a lye
it and put therto suger or hony and colour it with
safron and than salt it and lete it be rennyng: and
if ye wyl haue it standyng take rawe yolkes of eg
ges well beten and put it in the pottes at the settinge
ge do wile and lete it in dillies and cast on a dreg
made wythe harde yolkes of egges: suger mynced
gynger cloves maces a serue it.

¶ For to make Chykyns in sauce.

¶ To make Chykyns in sauce: take chykyns and
choppe theyn for commons: but for a lorde take hoos

te cheyns and boyle theym in swete brothe of beir
with a quantyte of wyne/ and whan they be nygh
ynough take oute the cheyns and bete egges in a
moxer with sage and perely and alay it with wy
ne & draue it through a stryner & put therto pou
der of cloves an vnce of sugar an vnce of canelle/ &
a lytell hynger & colour it with saffron and salte it
than couche the cheyns in disshes and put the syru
p above and serue it.

¶ For to make cheyns in Wyly.

¶ To make cheyns in Wyly/ take smale cheyns
chopped and boyle theym in swete brothe and wy
ne & putte therto perely & sage & powder of peper oz
graynes & colour it with saffron/ than take wyte of
egges and ale drauen through a clothe & put ther
e & stre it well togyder & put therto an vnce of gyng
er/ and whan it begynneth to boyle set it fro the fy
re and serue it.

¶ For to make cheyns in hyrtene.

¶ To make cheyns in hyrtene/ take .iii. pounde
of almondes & make a gode thicke mylke with swete
brothe & put it in to a pott & putte therto cloves
maced sugar & prynces hole & lette it boyle tyll it be
hangyng & put therto an vnce of gynger with wyne
gre & put it in the pott/ than take halfe cheyns for

a comon & for a lord take hole cheyns and boyle
them a lytel & pul of the thynne & sepe them in swete
brothe than couge theym in large disshes & put on
the sugar & gynger and the syngre & serue it.

¶ For to make smale Jowys.

¶ To make smale Jowys/ take dyuerse fruytes &
boyle them in fayre water/ than bette them small &
bete them in a moxer/ than take of the stalkes & pres
se out the water/ than put them in a pot with swete
broth & alaye the pot with brede & set the pot on the
fyre & let it boyle and salte it & serue it.

¶ For to make Charlet forced.

¶ To make Charlet forced/ take colde mylke & pol
kes of egges drauen through a stryner & bete it to
gyder/ than take fresh pokes smale betten and call
all togyder in a pan & colour it with saffron & lette it
boyle tyll it be well crumbe/ than take it up & laye it
in a clothe upon a boorde & presse out the wyte/ than
take mylke of almondes oz colde creme and sette it
to the fyre and putte therto sugar and colour it depe
with saffron/ than lette out the crumbe and couche
it in disshes and poure on the syrupe and sugar & cas
nell and serue it.

¶ For to make Alabode de metton.

¶ To make Alaboder to molton/ take the legges of molton and boyle it tyll it be tender by it selfe/ and when it is soden braye the fleshe in a mortar & alay it with the same brothe & put thereto powder of cloves powder of canelle and colour it with saffron and salt it and boyle it and serue it.

¶ For to make Alaboder de beef.

¶ To make Alaboder de beef take the clodde of beef and make leches of a span longe/ than take pices ly and helve it small with shepe talbe & take powder of peper & canelle and meble it al togyder & call thereto salte & couche one leche with rawe yolkes of egges & rolle vp the leche and pynte theym close & put theym on a small broche & roste them vp and serue them in a gode syrupe.

¶ For to make longe de beef.

¶ To make longe de beef take ope tonges & shrape them & washe them/ than leche them thynne/ than take batis small mynced & yolkes crommed small onyons mynced/ small rayfens of corans peely yf so pe tyme squeryt a quantyte of sage & a quantyte of powder marthant powder of peper & salt it and stuff the leche therewith & roll them togyder & boyle them in swete broth tyll the lycour be boyled in/ than make a syrupe with wyne & of the same qualte & boyle

it vp and colour it with saffron and put thereto a quantyte of wyne & salt it and serue it.

¶ For to make Quely for soupers.

¶ To make Quely for soupers take small chekyns chapped and boyle theym in gode broth of beef and wyne & cast thereto cloves maces pynnes percellyflope & sage/ and put thereto other peper or graynes of parys & drabe a certayn yolkes of egg through a streynet and put thereto an ounce of ginger and put all togyder in to a pottle with the chekyns and lette them boyle togyder and at the first boyle let them from the fyre and serue it.

¶ For to make ponge Bassene.

¶ To make ponge Bassene take a pboyle your pelene in water tha gader them vp/ than take the one halfe & set it on the fyre with gode broth of beef and bray the remenant in a mortar with perelyflope & drabe & drabe it byn a streynet & put it in the pottle with the other pelene & let them boyle togyder and serue them furth with wyne.

¶ For to make ponge Bassene ryall.

¶ To make ponge Bassene ryall take and perboyle your pelene & bray the one halfe in a mortar with

perely mystry and bryde and in the brayuge alay
them with almonde make a put the coye in the pot
with the remenafit of the pellenne & boyle it al toggy-
der/put thereto suger or hony & colour it with saffron
& the pot be of foure galons put thereto .xii. yolkes of
egges calke & in the settynge do done styre it well &
salt it and lette the pellenne be rennyng and serue it
furth with a lytell suger cast thereon.

¶ For to make Creme boyle.

¶ To make Creme boyle take colbe creme and the
yolkes of egges clene drayven & wel beeten & boyle
it by that it be standynge and put thereto suger and
colour it with saffron and salt it and leske it in dys-
shes and plante therein floures of Worage and ser-
ue it.

¶ To make Mon amy.

¶ To make mon amy take and boyle colbe creme
and when it is boyled sette it a syde and lette it kele
than take calke cundres & presse oute the whey and
braye them in a mortar and cast them into the potte
to the creme and boyle it al togider put thereto suger
or hony & may butter and colour it with saffron
and in the settynge do done put yolkes of egges wel
beeten and do abray the streyne & lette the potage be
standynge than leske it in dysshes and plante there

in floures of byolates and serue it.

¶ For to make cabodelle ferry.

¶ To make cabodelle ferry. Take clene yolkes of
egges well beeten/and in the betynge do a way the
scumes than put them in a potte with salt & hony
& styre it well together & alaye it by with byndes of
paynmayne kept in stowte hony & boyle it & putte
suger thereto & colour it with saffron and salt it &
at the first boyle sette of the potte/ thanne dresse it in
leskes thye or foure leskes in a dishe and cast on su-
ger and serue it.

¶ For to make cabodell ferryys.

¶ To make cabodelle ferryys. take hennes or Co-
nyes perboyled & choppe theym / & cast theym in to
the potte with scallhe brothe of beef / than sette it to
the fyre and put thereto cloves and maces paynes
and rayfyns of corans / and putte thereto a litle of
ne & colour it with saffron / and if it be to .x. melle
take .xl. egges well beeten / and do abray the streys-
ne: than take sanders / or canelle medled with some
licoure and drayve it thorough a clothe and put it in
to the potte: putt thereto halfe a pounde of powder of
gynger at the settynge do done and styre it well to-
geder / and make the potage rennyng and combel
hangynge and serue it.

¶ For to make souper chere.

¶ To make souper chere. Take almonds mylke made with gode frellhe brothe and sette it to the fyre too boyle cast therto thowres maces gwynes rayfins of corans gynger mynced a pence of sugar and in the settinge dolewe put therto blinnet alace with powder of gynger / then take frellhe bralme of a booke boyled and cutte it ynto male in breden / in lengthe & put it in the potte / and styre it togeder & late it be rennyng & salt it and serue it.

¶ For to make Murre.

¶ To make Murre. Take almonds mylke made with gode frellhe brothe and put it in the potte put therto frellhe porke boyled or the bralme of Capon brayed in a moire do therto saffron & saunders and powder of gyngres & boyle all togeder / and thynke it with floure of ryse so that it be standyng & at the settinge dolewe put therto floure of runcle medled with bynegere & put therto sugar & powder of gynger and styre it togeder than lette it in distyles / and strawe on reed mase and serue it.

¶ For to make Barles.

¶ To make Barles. take the creme of almonds & sette it to the fyre and thynke it with floure of ryse

and put therto sugar or honey and boyle it togeder & styre it well & colour it with saffron and saunders than lette it in distyles and serue it.

¶ For to make Juselle enforced.

¶ To make Juselle enforced: take good capones brothe withoute herbes & sette it on the fyre in a pot or a panne & late theryn boyle & in the boyle put therto egges & saffron and make it to be a good crubbe: then take it up and couche it in a cleue cloth on a boorde & presse oute the brothe & drawe it in laces in the manner of charlet enforced / & call the laces in the synne / and strawe on the same drage that thou dyd upon the charlet.

¶ For to make lette loze.

¶ To make lette loze. take colbe mylke & egg / & make them togeder & make theryn a lache & when thou dydell the Juselle & make the same drage that thou made in the Juselle and serue it in the same manner.

¶ To make calwell rennyng.

¶ To make calwell rennyng: take therto boyle or a'e & take cleue yolkes of Egges well beaten: and medle the egges and the ale togeder & put them in a

edder and let them on the fyre: put thereto suger salt
a litle saffron: & fyre it well at the boyluge/ and
late it nat quayle: but when it boyle falle of the pot
and dresse it in disshes & cast on powder of gynger/ &
serue it.

¶ To make potage of ynde.

¶ To make potage of ynde: take veruage or other
fyne wyne & almondes & make a gode mylke put
thereto powder of cloves & suger & late them boyle &
thicken it with flour of ryse & colour it with saffron
& make the potage standinge & in the settinge do
ne take ynde that long to potage & bere it in a moir
than gader by the powder & tynge it with wyne and
cast it in the pottle and salt it & serue.

¶ For to make toynsole

¶ To make toynsole: Take almonde mylke made
with veruage or with other fyne wyne/ and set it
on the fyre to boyle & cast thereto suger or hony/ and
make it standinge with flour of Ryse: than sette it
bovne and take blew toynsole & dyp it in wyne so
that the wyne may take colour/ & colour the pota-
ge and dresse it up in disshes and serue it for the one
lill he blew & another whyte.

¶ For to make garnade.

¶ To make garnade: take almonde mylke made
with veruage & cast thereto suger & gynger mylke
grete and late it boyle well so that it be lavyng/
& but it be thicke take the flour of ryse or the bian-
ne of a capon dyed in a moir and take ryse pop-
led and tynge them with the Jucs of pomogran-
tes & cast it in to the pottle and fyre it well together
and put thereto water of euers and colour it with
toynsole and serue it.

¶ For to make Bruet de almayne for x. messes.

¶ To make bruet de almayne for x. messes: take the
mylke of thre pounde of almondes: & make gode
de brothe of beef and put it in a pottle and sette it on
the fyre/ and put thereto conyes perboyled & chopped
& rybbes of porke chopped or in stede of conyes/ take
malardes and sette them boyle together and ma-
ke the potage rousinge and put thereto cloves in
res puyues and sayngs of corans gynger in hony
and suger mylke and onions perboyled in water
and colour the potage with saffron & salt it: than
take alkened fryed in grece and putte thereto in the
settinge do some powder of gynger medled with
peper and serue it.

¶ For to make bruet sayrtyne for x. messes.

**¶ To make Whet laper for .s. melle / take goode
 broth of beef and wyne & sette it on the fyre to boyle
 put thereto clothes macis prynces rayfyns of corans
 sugar & gynger mynced and alaye thy potage with
 chippes of brete dopt in wyne & drabe it with flou
 so wyne / than take cony & perdyes & choppe them
 in tabettis hole for a lorde & cast them in to the same
 pottis. And for a lorde take squerelles in the skede of
 rabbits & colour it with saffron and saunders putte
 thereto a lytel bynegre and powder of canell drabed
 with wyne & in the settinge do home put thereto pou
 der of gynger & lete thy potage be remynge & salte
 it and for a lorde serue a hole cony with a partryche
 as a dylhe of els tabettis & partryches in a dylhe for
 gyder and serue it.**

¶ For to make syrupe for stokfyshe fyled.

**¶ To make syrupe for stokfyshe fyled / take the
 mylke of calke almondes made with rede wyne &
 put it in the potage / thanne take onyons perdyed
 and mynced and put thereto and lette it boyle & put
 thereto a quantyte of malucye and oyle and cast in
 sugar and powder of gynger and rayfyns and salte
 and thanne take your fyled stokfyshe and couche
 it in dysshes and poure on the syrupe and soo serue
 it.**

¶ For to make lesche fress.

**¶ To make lesche fress take busshons of corans
 drs boyled & bete them in a mortar & drabe them
 by both malucye & take harde polkes & melle the se
 & bray them togeder & alaye them both with the polke
 in the brayuge & drabe it by both malucye & put it
 to the scryte and put thereto sugar and powder of ca
 nell & colour it with saunders & melle it well togeder
 thanne couche thy commande in small cassyns / and
 sette them in an oven to bake. and when they
 be reddy serue them.**

¶ For to make goole in pette.

**¶ To make goole in pette. take a goole and splatc
 hyr and welthe hir than powder hir & late hie lye al
 nyght and on the mo. ower welthe hir clene & chape
 hir and put the fleshe in the pottis with flesch broth
 and sette it to the fyre / than take leke wyhte & bray
 it in a mortar / and in the brayuge cast thereto oteinc
 le and cast it in the pottis & late it boyle and colour it
 with saffron & salt it and serue it.**

¶ For to make goole in hotchepot.

**¶ To make goole in hotchepot. take a goole & rost
 hym and choppe hym and put hym in the pottis w
 fleshe broth / & do thereto onyons mynced powder of
 peper clothes macis prynces & rayfyns of Corans
 & alaye thy potage with brede drabed with wyne**

¶ make thy potage hanginge & late it boyle well / & colour it with saffron & sanders & salt it & serue it.

¶ For to make malardes in lewe.

¶ To make malardes in lewe / take malardes cho-
ped & boyle them in frellhe brothe & call therto clo-
ues maces pruytes sugar and onyons myneed / than
alaye thy pot with chippes of brede dea wen by thy
wyne & put therto powder of peper & late it boyle / &
colour it with saffron & sanders & salt it & in the set-
tinge do wne do therto a lytel wyneger & serue it.

¶ For to make fyllhe potage in egre douce

¶ To make fyllhe potage in egre douce. Take Ro-
ches cleue skaled and wash the them & fye them / & lye
than take dais rayfyns of corans & chippes of bres
de beten togeder in a mortar than drawe by thy ro-
mande with rede wyne & sette it to the fyre to boyle
le put therto powder of peper cloves & pruytes & salt
whyte in oyle & rayfyns of corans cypres & colour
thy potage with saffron & salt it / & in the settinge
do wne putt therto a lytell wyneger that is medled
with canelle and gynger / than couche thy fyllhe in
dylshes & poure on thy syrupe and serue it forth in
the same maner ye may serue loches.

¶ For to make tenche in celyke.

¶ To make tenche in celyke / take tenche by the
redc wyne and putt in a pot : than take sugar ray-
fyns of corans cloves & chippes of brede / & bryde
them small in a mortar & drawe by thy wyne the same
wyne and set it on the fyre in a cleue pinte & late
it boyle & put therto powder of grynies colour it
with saffron & with sanders & in the settinge do w-
ne do therto bergys & powder of gynger & canelle
than take tenches cut hanginge by the skynne and
boyle theym and couche them in dylshes & poure on
that syrupe & serue them forth to your couraunc.

¶ To make charlet counterfete of fyllhe:

¶ To make charlet counterfete of fyllhe: Take al-
monde mylke made with conger broth or by water
than take codlynge haddokis & thornbak sobey / &
pyll of the skyn & pyll oute the bones thanne breke
the fyllhe in a streynar & put it in to the potte with a
quantite of the same mylke & boyle the mylke & the
fyllhe togeder til it be thicke & lye it well & put ther-
to sugar & colour it wth saffron & in the settinge do w-
ne put therto a litell wyneger to make it crudde / than
lay it in a cloth upon a boorde & presse oute the whey
and couche thy cruddes in leskes / & colour the them
in dylshes: thanne make a good syrupe of almonde
mylke sugar and wyne and colour it with saffron &
poure it on the leskes & cast on poude of gynger medi-
led with sugar and sanders & serue it.

¶ For to make a salte lamprey freshe in a night.

¶ To make a salt lamprey freshe in a night: take a murther pike lamprey in leke water. It is a pike a slave hym in leke water and both scales of ale: night or less: & on the morrow boyle hym & he shall be freshe ynough.

¶ For to make eles in soxey.

¶ To make eles in soxey: take eles culponde and cast theym in a potte with faire water & boile them put therto onyons myrred clothes maces pruynes & raysons of corans than alaye the potte with chippes of brede drayven with wyne put therto powder of peper & colour it with saffron & saunders & in the settinge do wne put therto byneger powder of gyngger canel and salt & serue it.

¶ For to make eles in braysselle.

¶ To make eles in braysselle: take Eles and boyle them hole and slippe the flesshe fro the bone & bete it in a morter with dais perboyled & alaye it with almonds mylke & cast it into the potte and put therto suger powder of peper & clothes than colour it with saffron & sandres & make thy potage standynge / & dresse it in dylles in leskes & cast en powder of gyngger medled with suger and gyngger and serue it.

¶ For to make conger in pale.

¶ To make Congre in pale: take almonds mylke made with congre brothe put therto clay from hony or suger clothes maces pruynes and raysons of corans and boyle it & colour it with saffron & in the settinge do wne do therto powder of gyngger medled with berguy & than take culpons of congre poynted & boyle them and couche them in dylles & poure on the syrupe / than spryng the potage spetuncle both turnsole and serue it.

¶ For to make an appelmose.

¶ To make an Appelmose: take apples and cutte them in two or in four peeces & boyle them and bray them in a morter & drayven them by a put thy combe in the potte and boyle it and put therto powder of peper suger saffron & salte and serue it flurthy with a dygge made of candel and clothes.

¶ For to make a gelly of flesshe.

¶ To make a gelly of flesshe / take calves feet the here clene alwaye and cast them in to a panne / or els take knockell bones of bele & boyle them in wyne & when they be boyled take by the flesshe and clense the brothe through a clothe / than sette the brothe on the fyre agayne & do therto a quantyte of byneger & powder of clothes canelle & gyngger and when the lycour is boyled sette it do wne & lette it be of anye

coloure/ than take an eie of best bale & knytte the
corners togyder & hange it on a staffe & caste thy ly-
coupe & bindo thy clothe/ and fyrst lette one byllhe and
the another/ but fyrst couche in the byllhe legges of
chevins boyled & the bradone therewith/ & couche al
mondes blanchid amoge and hole clothes/ than let
thy lycout droppe in byllhes and sette the byllhes in
a polde seller and serue them.

¶ For to bake quynces.

¶ To bake quynces/ take .iii. oz. .iii. quynces & pay-
re them & pyke out the cores & fylle them full of ge-
de syrupe made of clarry oz of wall pouders & sugre
than sette them in coffyns and hyle them and bake
them and serue them.

¶ For to make byande de cypres for .xl. melle.

¶ To make biande de cypres for forty melle/ take
viii. ponde of puynes & .ii. galons of vernage and
make therof a thycke mylke/ than take .iii. ponde
of dates & bete them in a mortar but perboyle them
fyell & in the brayng alay thy dais with vernage
& drabe it up with a wide streyner & put the mylke
in a pette & sette it on the fyre to boyle & alle therto
iii. ponde of suger cyres & a quart of poudre ginger
half a quarter of rauill drabben through a cloth to
lypne than take flour of rise drabben with forye &

put al in the pot & stire it togeder and cole it light-
ly with saffron & salt it & dresse .v. oz. bi. lesches in a
dillhe for a lord and take suger plat / tolong p / and
pouder of gynger medled with suger & serue it.

¶ For to make byande de boucton.

¶ To make byande de boucton / Take dates sy-
ges raisyns of corans oz cypres and boyle theym in
reed wyne/ than braye theym with chippes of bre-
de steppid in vernage and drabe by thy commande
with vernage and put it into the pette/ put therto
cloves and canell and boyle it and dresse togeder &
in the brayng cast in two ponde of suger and yol-
kes of egges/ and a quarter gynger in pices/ and
the setruge do it ne put therto half a quart of gin-
ger colour it with saffron and saunders and salt it/
and put therto water of euenes and late thy potage
be standinge for a lord and dresse fyue oz bi. lesches
in a dillhe and make a veyge of fyne suger and gin-
ger and auues in comfettes/ and thobben on the po-
tage and serue it.

¶ For to make byande ryall for .xl. melle.

¶ To make byande ryall for .xl. melle. Take a ga-
lon of vernage and boyle it in two oz. iii. quattrons
than take two ponde of suger two ponde of charo-
quyue & a poude of pall ryall than take the yolk of

the eggs shall be in a mortar and drabe they in
thorough a cloth & when your potage hath boyled
put in your pelles & styre them / and put thereto a
pynt of Cyers / & a quarter of gynger / than dresse it
up in dishes & barre up thy potage crosse wise with
golde foyle & syluer foyle / than take suger plate and
gynger plate or past ryall cut in losynges and plant
it them in the bolde places betwene the barres and
serue your potage.

¶ For to make leche lombarde.

¶ To make leche lombarde. take a goode porcyon
of tyme & hony together and sette it on the fyre and
when it begynneth to boyle gader of the skime and
sette it to the fyre agayne & put thereto powder of pe-
per and canelle and a quantyte of grated hynde and
fyre it well togeder & colour it with saffron / and
sandle / & in the settinge do bene put thereto a lytelle
bynegre medled with powder of gynger & styre it to-
gyder it lete it be thicke than gader it up in a clothe &
spat it some dele abroad & hyle it with the same clo-
the tyll it be colde: than leske it and lay two or thre
leskes in a dysche and drabe theron powder of gyn-
ger medled with suger and serue it.

¶ For to make Cles in bruet.

¶ To make Cles in bruet. take Cles culpande and

boyle them with myrrour or rose water / & when
drabe it with white hynde & hony put thereto powder
of peper hony & canell and sale it as before.

¶ For to make pyche in brayfelle.

¶ To make pyche in brayfelle. take and chape your
pyche and when he is styre oute late the gobette han-
ge eche by other than salt it and roste it on a gridyrd
& make a syrupe of the graine of the pyche and suger
clothes makes pyche / & alapt it with cheppes of
hynde draben with hony powder gynger & canelle
than colour it with saffron & putte thereto bynegre
and laye the fyche in a chargeon & pour on the sy-
rupe and serue it and in the same maner ye may ser-
ue tenche in brayfelle.

¶ For to make morters of fyche.

¶ To make morters of fyche. take codfynge bade-
hes whytynge or theonbake and boyle it and pyche
oure the bones & pyll of the fyche & hanne bete the
fyche in a mortar with the leete of the same fyche
& tempre it with almond meyle or with colbe
creme & cast it into a cleue potte and late it boyle put
thereto suger or hony & alapt the potage with flour
of ryle drabe with myrrour or rose water & serue it.
Aprebail the pot and make it as before than dresse
fyche or fycheles in a dysche and cast theron powder

of gynger incised with a finger and serue it.

¶ For to make blande de soye

¶ To make blande de soye. take the mylke of almondes blanchid made with capon broth than take the bratons of a capon & bete it in a mortar & stire the mylke & the fleshe togeder with the pestelle in the mortar & thicke it with flour of rye / than sette it to the fire to boyle & put therto honny or suger and make it standinge and salt it / than lette it in disshes and dyaper it with towe sole and serue it.

¶ For to make hennys forced.

¶ To force hennys: take hennys or yonge pulletts and blowe them at the brest. than take stuffe that is made of polke boyled and grinde & alaye it with harde yolkes of egges & put therto powder of gynger. Cayphas of corans & salt than force the henne bytweene the fleshe and the skyn and ye may boyle hem ye lobbe or grene as they rost and serue theym.

¶ For to make two capons of one.

¶ To make two capons of one. Scalde your capon cleane bothe withoute and within / and carue of the skynne by the backe halfe / and fley of the skyn but kepe it hole. than gynde fygges & leene polke and

put thereto powder of gynger and canell & put this masse in to the skynne & sewe it with a needle & a threde and boyle it and rost it fornyght and serue it.

¶ The body of the capon.

¶ Than take the body of the capon and put it on the broche by his taylor and rolle hym with floure hym with grece / and when he is rost endoure hym with yolkes of egges and serue hym.

¶ For to countrefet a hydde.

¶ To countrefet a hydde / take a pygge and make hym cleane and fley of the skynne and fylle it full of swete mete as ye byd in the capon skynne and trusse hym in to the broche in the maner of a hydde and roste hym and endoure hym with yolkes of egges and serue hym.

¶ For to roste egges in lente.

¶ To roste egges in lente / take egges & blowe oute the uere at the one ende of the shell & wash the shell cleane with warme water / than take thicke almonde mylke and sette it on the fyre tyll it be at the boylengre than take it boylone and putte the mylke in a canyfas and lette the water renne oure & kepe that

is left in the clothe & gazed & roger in a billy and
put wylte finger thereto & colour the one halfe with
saffron to make it yelow & put thereto hether barne
pouder of gynger & canel/ & first put in the egge shel
of the wylte than put the yelowe in the myddes &
fylle it up with the wylte & sette theym in the hore
emers & rost them/ and to. ii. egges take a pounde of
almonds & a quartion gynger & canell,

How to make a source sell.

To make a soimert selwe/ take almonde mylke &
tempre it woth freshe broth/ than take yongc porke
boyle it helwe it & grynede it and tempre it woth the
shylke & let it on the fyre/ than take flour of ryle &
monde mylke & litch powder gynger & canell/ draw
the theym throughe a streyner & put theyn into the
potte & fyre it well for cloddyng & let it on the fyre
& calfe therto sugar and laye as many lokes as ye
wyll in y:thes and cast theron a dregg made of re
de aunes and setue it.

¶ For to make a scbe wltthoute any type.

¶ To make a seboe without fyre take .iii. pounds
of almondes & lay them in water ouer nyghte and
on the morowe blanch them & grinde them & make
thetof a thynne mylke and trauoe it up with the
same mylke through a streynce and put it in a cleane

[illegible]

For to make by one span ilente.

¶ To make brayne eyall in lende / take the count-
res of the harte by a white lye it is made by the waye
to chaunge the brayne every daye / take the
heart by a lye then / put it in a bowl and grate the in-
tense with the backe of your hand to a southe the ym-
e boyle them in water untill the heart be soft and boy-
le the in the fyre the braille a part to cke to annele
the braille / thanne take blanchet diamonds and
grynde them and drabe them with the same brith
a lye wyllye may drabe them as long as ye wyllye
and thetof ye may make alle maner of braine as
ye doo of fische / also ye may take egges and bache
an hole in the yolk and put in the yolk and
walthe the shelles cleane and drye the shelles and se-
re them in falte by ryght and lette it be leached
thanne put them in some of the white braille and la-
ke some of the same braille color and colour it with
safran and putte it in the papper as greene as an
egge and cke them by with the white braille

and when they be colde take of the fleshe and put
therin salt and pyre them with clothe above
them till they be the colour of the blanch
and then take them out and put them in a pot of
in the same manner and with powder of ginger and
change the colour and put it in grete pates and
serue it as by a bone in fleshe tyme.

¶ For to make betrayne in leute.

¶ To make betrayne in leute take the by a bone that
is made in leute and be thereto powder of peper pou-
der of clothe powder of saffron and a gode pece of salt
and take blanchd almonds and pyre theym
in a parte of wyne and a parte of byneger and do it
in a pot in a pott and when it be the boyle put it
in so another beell and when it is colde lede it
serue it as ye do by a bone cralle.

¶ For to make betrayne in fleshe tyme.

¶ To make betrayne in fleshe tyme take calves fe-
et and seale them and beke them in wyne and in
a parte of wyne that is be tender than the
be theym up and laye theym upon a boide and pyre
he oute the bones and choppe the bones and tempre
theym up with the same wyne and put theym in a
pott and byc synakes then take blanchd almon-
des powder of peper powder of clothe a grete dele

and a litle powder of saffron and a litle
tell saffron thanne sette it on the fyre and when
it boyle the put therin yelowe saffron and
and powder of ginger byneger and salt and putte
it in a small beell and when it is colde lede it
serue it as ye do by a bone in fleshe tyme.

¶ For to make surgyon for souper.

¶ To make surgyon for souper take calves feet
the herte and the lenger solen and beke theym
and then put them in with the same wyne and
maye gynte them and beke them in a pott of
in a parte of wyne and a parte of byneger and do it
as it and beke it and laye it upon a boide and
beke it in a pott and when it is colde lede it
in a bolle and mynce it with powder
of ginger and laye the lishes therein and serue
the or four lishes in a bylle and some of the sauce
theron.

¶ For to make surgyon for souper.

¶ To make surgyon for souper take calves feet
the herte and the lenger solen and beke theym
and then put them in with the same wyne and
maye gynte them and beke them in a pott of
in a parte of wyne and a parte of byneger and do it
as it and beke it and laye it upon a boide and
beke it in a pott and when it is colde lede it
in a bolle and mynce it with powder
of ginger and laye the lishes therein and serue
the or four lishes in a bylle and some of the sauce
theron.

and helpe it a harde yolkes of egges togider do ther
to powder of gynger suger a salt a putte mary in a
screyne a lette it hange in a boylyng pottis and per
boyle it a take it up and let it helle than cutte it in a
le a take egges drawen through a screyne and put
them in a panne a lette the panne be moyste of grece
a lette the batter renne aboue in to a foyle a couche
therin harde yolkes of egges a the mary and the y
sely a towe the foure sydes togider that they close
togider aboue that they be square and take of the sa
me batter of the whyte of egges that is hole stanche
and close it and serue it.

¶ For to make quylls.

¶ To make quylls / take a peece of beef or of mot
ton and boyle them in wyne or water a scowle them
clene a stop the quylls within with hole peper a cast
them in the pot a let them steeve well than cast ther
to powder of gynger water a salt a do them in taye
re dyshes one or two in a dysh for a maner of potas
ge a whanne ye serue it take a lytell brothe and put
it in to the dyshes amonge the quylls / and serue
theym.

¶ For to make botelle.

¶ To make botelle / take gobbettes of mary / and
dates cutte greate / suger / powder of gynger / saffron

and salt and make a foyle as thou didest before and
do it oure of the panne and make another / and take
the foyle and couche in almost as brode as
the foyle and were the handes of the foyle / and close
it and bake it and cut it in pices every pice two in
the square and serue it.

¶ For to make custard.

¶ To make custard make a styffe batter of egges
and pure flour of suger a goode dele a lytell yest
of new ale and sette it by the fyre / or in a boylyng
pot soo that it may take hete / and whanne it is up
boylyng it togider and late it falle ageyne / and late
yolice ouch be steepe. and than poure the floure in
the oven and bake it and late it ryle as frenche bres
de. and thanne take it out and cutte away the cru
stes aboue the brede of a nole / and make an hole
and reyle all together aboue vnder the cruste en
longe and ouerthwart as thye as ye may wyth
a knyfe and so do lone to the botome hole the cruste
all aboue / sette on the crust aboue and sett it on the
oven / and whanne that he is some dele dyed serue
it.

¶ For to make Spaniatayde

¶ To make Spaniatayde take welled cruddes / or
they be pressed put theym in a clothe a gynd them

with purged flour & temper them with egges / and
colde creme / & make therof a gode batter that it be
rennyng / then put white grece in a panne & late it
be hote and take up the batter in a saucere / & late it
renne / the grece & drawe thy hand backward that
it may renne a bryde. than frye it well & white and
sownd what crakynge / and serue it forth in disshes / &
cast on whyte suger and serue it.

¶ For to make longe fryters.

¶ To make longe fryters. take some of the same
batter but late no creme come therein for it wol be
the more suffe / than laye it on a cleue boorde that is
no broder than thy hande & take a bone of the rybe
be of a best and wete it in grece that the batter cleue
nat thereon & slype of the batter with the bone into
the panne that it may falle in smale gobettes euey
fryter an handfull longe & serue them hote strawe
theron suger. And ye may grynde tender Chese in
the same maner and ye woll take porke soden ten-
der and grynde therein and make pyletis as greke
as an egge and that is called fryter lombarde ser-
ue it.

¶ For to make payne perdyer.

¶ To make payne perdyer. take paynmayne of
freshe bryde pare a maye the crostes and cutte it in

thyues and frye them a litle in clarified butter than
take yolkes drawen throughe a sytyer as youe
as ye may a lape bryde therin that they ben charged
all in butter / than frye it in the same maner of batt
and serue it and strawe the same.

¶ For to make pestelles of porke endoured.

¶ To make pestelles of porke endoured. Take and
bryche pestelles of porke & be it may be thynne and
roast them and take pouders & salt them / then take
yolkes of egges drawen throughe a sytyer & wote
they be rolled dye therein at the gentyng by & en-
doure with yolkes of egges and lesse them.

¶ For to make hattes.

¶ To make hattes. take and make a past of pure
floure knoden with yolkes of egges & make a stuff
of bele or porke soden tender ground with yolkes of
egges: put thereto maye dyed / and batys mynced
smale & raylins of corans with luge saltoun / and
take a powder that is made together in the past and
brounde foyles of the bryde of a saucere as thynne
as ye may drye them & to mble the that the brydes
come to the myddell of the foyles: than turne them
togedre that the brydes of the more syde meet all a-
boute and lese the bryde & to me upwarde withoute
in the maner of an hatte & chose well the egges that

they hold full therein & loke the stuffe haue a goode batter of yolkes of egges & flour of wheate the open syde that is downwarde loke therein that the stuffe be closed & sette it in hote grece by right & whan the batter is fryed laye them downe & frye them alone

¶ For to make hattes in lent.

¶ To make hattes in lence. make a paste of purged flour knoden with mylke of almondes take saffron ellis half a pound & the leues of the same sylke sodden and grynde a litell fretur therewith doo therto powder of saffron & salt & it and make thy batter of purged flour & almonde mylke & make it in the same maner as ye byd before and serue it.

¶ For to make sauce madame.

¶ To make sauce madame. take the tharunes of a goose and slit them & shawe them cleue & the gissern the wynges and the skynne of the goose and the soule and put all in a pottle togeder & keie it on a boorde & pyke oute the bones of the wynges & beke them finale & put them into the pottle togeder with mynced cyons mynced wardons & grapes roste than cou hit and snpte hit in peces & laye hit in a charge our and put the farlour in a pottle doo therto wyne & season it by with powder saffron and salt and doo therto bynegre/ than take yolkes sodden harde cro

med finale and do therto and poure it on the mete & serue it.

¶ For to make sauce carnelyne for quayles.

¶ To make sauce carnelyne for quayles take whye to brede & drabe it in the sauce in the maner of sauce ge gynger with bynegre put therto powder of gynger camel & a gode dalt poude lombard & yrmur drabe a lytel mustard thereto & season it by wth mustard so that it be done & salt it & call on saffron & serue it.

¶ For to make chaulzon for swanne.

¶ To make chaulzon for swanne take the herte of a swanne the gysser and the tharunes lytte them and shawe them cleue and boyle them do the fact & the wynges therto in the pottle and boyle them in the same brothe drabe alyour with bynegre and red wyne and alape it by and season it with powder of peper gynger and salt and let it haue a gode colour of bloode and take oute the smalle bones of the fete & lette the skynne be hole and lay a fote in a dysche & a wyngc thereon.

¶ For to bake a fresh lampraye.

¶ To bake a fresh lampraye putte a quyeke lams

pray in a pottle put thereto rede wyne and cover the
 pottle that he lepe not out / & whan he is dyenge take
 hym up & put hym in a scaldyng water / thanne ta
 ke hym with a linnen clothe in thy hande & an hand
 full of hay in the other hande & streyke hym wel that
 the skynne go a wyse and save it hole / than wash the
 hym and kepe hym hole & cutte hym overthwart &
 strake bryde from the nauell so that the stryng be
 louse / than styte hym a lytell at the throte and take
 out the stryng & kepe the blode in a vessel and it be
 a female the skyn in thy hande from the nauell up
 warde soo the spawne come oute there thou takeste
 out the stryng / & thou wylt boyle hym salte hym a
 lytell in the same place within that thou may come
 & louse the bone with a pyll from the fyssh & bryke
 it a lytell from the hede / than styte hym a lytell from
 the tayle unto the pyche bytome the bone and the
 fyssh & drawe the bone esely from the tayle that it co
 me out all hole from the tayle / than wynde the bo
 ne about thy fenger & drawe it esely that it come af
 ter thy fenger for brykynge & soo thou shalte take it
 out hole / than choppe the lamprey overthwart the
 backe every pce of the fengers bryde & lette it hol
 de togydcr & toyle it well in the blode. If thou wilt
 make thy galentyne of crustes or of whyte bryde
 cutte in shyues & tosse theym on a greddyon that it
 waxe sounde brydne & take a pynte or a quarte of
 gode wyne for the bakynge of the lampreye and bo
 therein thy bryde and drawe it and make it not to

that you be ready greyn wyne and brase it
 by the roth & late the fift parte be by neger and do
 thereto powder of cassell a gode dele powder of galyn
 gale and powder lombarde powder of gynger salt
 and salt and late it be by the roth & late it be
 and make thy coloure of saunders & make a large
 crust of pure flour and on the lamprey thein
 and put in the galentyne that it stande as hight as
 the lampreye late / have a gode lye and wete
 the brydes all about / than lay it in the collyer and
 close it to the penne for it muste nedys have a penne
 bytome the lyd & the collyer : than blyve the pen
 that the lyd be up & close the penne and lo
 ke ye have a gode pce and sette it in the oven & ba
 ke it esely and serve it.

For to make soupes galentyne.

To make soupes galentyne. whan the lamprey
 is take oute than take up the galentyne in a vessel
 and put thereto wyne and medle it together till it be
 smothe put thereto sugar / and it be nedys take moore
 powder and medle it all together till it be found what
 thynne and put it in an erthen pottle / and sette it on
 the fyre till it be at the boylunge / and styte it well
 thanne cutte thynne shyues and toss theym a lytell
 and call theym into the wyne / and poure of the sa
 me galentyne thein in the same roth so that it may
 wete the botome and couche thein some of the bryd

and some of the galentyne and so serue they in forth

¶ For to make welled paper for roste vele.

¶ To make welled paper for rosted dele. Take and cut byde in styues and roste it on a gretyron so that it be somdele browe a ye may grate it and temper it with wyne or ale and drabe it through a streyner that it be somdele thicke put therto powder / and a lytell saffron boyle it and serue it hote and late it haue a cast of wyneger.

¶ For to make tartes of fleshe.

¶ To make tartes of fleshe. take porke and pyke it cleue from the bones grynde it small / thanne boyle fyggys in freshe brothe of wyne or ale heve the grynde theym with egges than pare tender chese & grinde it togeder & late the most parte stande by fleshe take mynces and rayfyns & b/ye then a lytell in a grete quantite of grece & put it in that other wyth hole clothes makes pound of pey canell gynger saffron sugar or hony & salt it and toyle it well togeder tyll the grece be hote & make gode grete cossyns w^{ch} as loke londes as ye may & ye may drabe chese wyth clothes makes & mynce datts whed ye will medle the w^{ch} the stuf or strote them on above than lay on the londes w^{ch} de werks & endore the w^{ch} mylk of almondes & saffron & endore them or ye bake the

¶ For to make tartelettes.

¶ To make tartelettes. take and make suale cossyns in the same maner as thou made that other / & make thy stuf of boyled fyggys ground & gode pounds & wheder ye wol fische of fleshe & season it up in the same maner & fyll the cossyns therewith / & ye may frye them or bake them wheder ye woll.

¶ For to bake porpas surgon or turbot.

¶ To bake porpas surgon or turbot. Take poudered porpas & perboyle it well & scrape of the skyn & take pouder of peper & canell / & to be made inoble it boel with the fyssh / thanne close it up in the wyth or past & bake it. and ye maye bake benyson in the same maner.

¶ For to make pyes of fleshe of capon or felande.

¶ To make pyes of fleshe of capon or of felande. Take beef porke vele and benyson and heve them small to therto powder of peper clothes makes gynger & mynce datts & rayfyns of corons / do therto malucy or berguys put therto saffron & salt & loke in your mouth that it be well seasoned & couche in large cossyns outhet Capon or felande hole or elles surpte them & peces & colour them with saffron & put

therin other wyde foule luffe at ye boill / and plante
therin harde polkes of egges & strawe theron clove
es maces dais myxed rayfins of corans & quib
bes & close them up and bake them & serue them.

¶ For to make custarde lombard.

¶ To make custarde lombard. make a large col
fyn than take dates from the stones & take gobettis
of maye and finale berdes & perboyle theym in salt
brothe & couche them therin / than take clothes ma
ces rayfins of corans and foyed purpnes / & strawe
theron and sette theym in the ouen & lobe ye haue a
goode syrupe of the crunc of colbe mylke / & polkes
of egges & goode pouders sugar saffron saunders &
salt / than fyll by the coffyns / and on fyll the dayes
boyle warions or other peres & pare theym / boole
theym at the crokone and fyll them full of blanch
pouder and frothe theym all aboute that the pow
der may abide therin and the stalkes byright / and
ye may turne them or ye couche theym and late nat
the fleshe come therto and make your syrupe of cre
me of almondes and make by the custarde as thou
dibest of fleshe and whanne they be bake ye maye
gylte the stalkes of the peres & serue them.

¶ For to make custarde open.

¶ To make custard open. take a chop bele in finale

pees & put them in a pottle & lette them boyle toge
der / than take perely sage yfop saunders and berdes
them & call them to the fleshe whan it boyleth take
pouder of peper saffron dais maces & salt & boyle
them with a gode dele of wyne & whan the fleshe
is boile take it from the broth & berde egges throu
gh a streynar in to the broth so that the broth be stif
& make coffyns & fyll in the fleshe whan ye haue
peres in a coffyne & call them purpnes & berdes custe &
pouder of gynger bergys and salte it in the ouen
that it be a litle styf / than fyll them by with syru
pe and serue them.

¶ For to make the bettes of beef.

¶ To make the bettes of beef. take beef and cut it
finale & do therto pouder of gynger cloues maces
peper and other pouders grapes bergys salt & sa
ffron and tople theym togeder / than do cleve
ped in coffyns and polke of egges broken finale &
bake them and serue them.

¶ For to bake chekyns.

¶ To bake chekyns. scalde your chekyns & threste
them as shoite as ye may colour them with saffron
& salte them do therto gode pouders & couche them
in coffyns / and take salt larde of porke and dyce it
finale & medle it with bergys saffron and pouder

than couche them in coffyns & close them and bake them and serue them.

¶ For to make chetwettes ryal.

¶ To make chetwettes ryal cut many in small pecces & couche them in small coffyns & small byrden byyled withall & rabettes & bates cutte quite sugar salt bergams & saffron & let it stande well by maye put thereto powder of gynger & other good powder & close them and bake them and serue them.

¶ For to make chetwettes on fyssh dayes.

¶ To make chetwettes on fyssh dayes take molet freshe salmon or bace raybe and cleue them by the chync choppe them in peces and couche them in coffyns and fles withall & do thereto gode metes as ye dyd before & make a thycke mylke of almondes all save the juce of egges & set the coffyns in the oven to bake & fyll them full of syrupe & ye maye fyre the fyssh & serue it.

¶ For to make daryolytes.

¶ To make daryolytes take mynced fyssh and almonde mylke made with wyne & mynced brede fader & rayfyns of corans hony powder & saffron mycelled togyder so that it be thycke and put it in coffyns

and bake it in the maner of flabones and serue it.

¶ For to make pymerolle.

¶ To make pymerolle in pastye take blanchd almondes and the flour of pymerolle and gynde them & temple them both swete wyne & with a pte of swete brothe beabyng into the thicke mylke and putte it in a pott with sugar saffron & salt that it have a gode colour like pymerolle than boyle it that it be standing and alaye it with flout of ryse and serue it as standing potage and stryke on flour of pymerolle aboue & ye maye departe it with rape ryal in dressinge of some other seve.

¶ For to make a pollet.

¶ To make a pollet put coler mylke in a pott and sette it on the fyre and when it is at boylinge putte thereto wyne or ale and salte it and take it from the fyre and kele it and when it is crubbed gable by the crutte with a sawer of a tabell and serue it for the / and stroke on powder of gynger and ye may take the same crutte and lay it in a clothe and presse oute the wyne and drabe it thoroughly a strepner with swete wyne putte thereto powder of gynger & sugar & mycele it wel togyder and serue it for the as standing seche for souper and stroke thereon as nes in wyne fetter.

For to make bane metes on the dapes.
Take laurel pampis a stopp them with a clothe and boyle them
in water with salt and byneger and labour the
metes with powder and late the dapes with
cotton and make a cloth up the of the dapes and
drawe it up with fyre water or with broth of
sythe and so the to pudor / finger and for the of
the byneger and salt and late the dapes in the
and fill them the cloth and drawe them.

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sythe and so the to pudor / finger and for the of
the byneger and salt and late the dapes in the
and fill them the cloth and drawe them.

For to use a Swan and roll hym.

To use all manner of boyde foule and to roll them
and late them. first take a swanne / and late hym
in the cooke of the mouth towarde the byrthe of
hede and late hym blede to dethe / and kepe the bloo
de to colour the chandren. then late the nethe
and late hym dye and scalde hym and praye hym
and roll hym and seue hym forth with chandren
wax and the fire in the seuer of the chandren.

For to roll a scande.

To roll a scande. take a swanne and late hym
in the cooke of the mouth towarde the byrthe of
hede and late hym blede to dethe / and kepe the bloo
de to colour the chandren. then late the nethe
and late hym dye and scalde hym and praye hym
and roll hym and seue hym forth with chandren
wax and the fire in the seuer of the chandren.

To use a swanne.

To use a swanne. take a swanne and late hym
in the cooke of the mouth towarde the byrthe of
hede and late hym blede to dethe / and kepe the bloo
de to colour the chandren. then late the nethe
and late hym dye and scalde hym and praye hym
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wax and the fire in the seuer of the chandren.

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hede and late hym blede to dethe / and kepe the bloo
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and roll hym and seue hym forth with chandren
wax and the fire in the seuer of the chandren.

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in the cooke of the mouth towarde the byrthe of
hede and late hym blede to dethe / and kepe the bloo
de to colour the chandren. then late the nethe
and late hym dye and scalde hym and praye hym
and roll hym and seue hym forth with chandren
wax and the fire in the seuer of the chandren.

1968-1970
1971-1972
1973-1974
1975-1976

of 10; to make sure not on the paper.

[illegible]

Of 102 to 126 a floor and roof system.

¶ And take all manner of boyse soules and to toll them
and leane them: first take a Cowardine / and cut hym
in the rooffe of the mowde to worde the blayne of
hede and late hym blede to bethe / and kepe the blo-
de to colour the chaubron: thence take the nerbe
and late hym dye and scale hym and drabe hym
and / all hym and ferre hym forth with chaubron
under / and the fete in the ferules of the chaubron.

for to rest a while.

he hym late hym a put for larks in the woods
 rode hym and royle his legers and his fingers as
 an henne and no lark but lark.

[The page contains several lines of extremely faint, illegible text, likely bleed-through from the reverse side.]

④ **Count** a quark, tick and flick on a pay for
 his and reply his legges and his voynges as an he
 we and no fauer but false only.

[illegible]

Q. Foxco sells a Specimen of our 2 mils (177)

How to roll cigarettes and make an even cut

For to roll and fold: 101:07:13

¶ Cordell an Egge, brake his necke and put of the
rofe of his mouth as a tranſcalbre boile and brake
hym as an herme & aulte of his bodye by the bu
dy and folue vp his legges as a plane & roll hym
æ reysc his legges and his bynyges as a byttynge &
no ſauce but ſalte.

For to kill a cuckooe.
Take a cuckooe and cleve it in the middles
tho as a fasan he pull hym dry and cutte of his wynges
draue hym as an henne and folde by his legges
as an cyret and let hym beate and his necke be untaske
away the nether lyppe and the throte bolle and
put his belly in his holters and cutt hym and reyle
hym by his legges and hit to pte as an henne into
no faulte but fute.

How to roll a cigarette

C To rest a brewe take a floure hym in the mouthe
as a curlew scalbe hym a waue shal as an henne
and breke his legges at the knee and take away the
bone from the hane to the floure as a pater noster sette
off his name by the body the necke by hande by the
scolarys and by thynges as all thynges as all
what salpe and the body of the floure

[For to rost a cony]

**[To rost a cony/ take & draue hym aboue and be-
neath perboyle hym and rost hym and reyle his leg-
ges and his wynges and sauce hym with vynegre
and powder of gynger.**

[For to rost Rabettes]

**[To roste Rabettes/ draue hym as a Cony and
rost hym and lette his hede be on and perboyle him
in fatte brothe and dryght hym as a cony and strug
hym.**

[For to rost a Marcell]

**[To roste a Marcell/ bryke his necke and pulle
hym drye and draue hym as a cheep cutte of his
necke his fete and his wynges by the body thence
roste hym and reyle his wynges and his legges as
an heron and no sauce but salt.**

[For to rost

a plover]

**[To rost a plover/ take and bryke his skulle and
pulle hym drye draue hym as a cheep and cutte
of his legges and his wynges by the body and rost
hym/ and reyle his legges and his wynges as an**

heron and no sauce but salt.

[For to rost a Snyte]

**[To rost a Snyte/ slec hym as a plouer and pulle
hym drye and let his necke be hole saue the wynges
and let the hede be on and put the hede in to his shol-
ders and holde by his legges as a crane and cutte of
his wynges and rost hym and than reyle his wyng-
es and his legges and his shoulders as a plouer/ &
no sauce but salt.**

[For to rost a Woodcocke]

**[To rost a Woodcocke/ slec hym as a Snyte pulle
hym drye bryke his backe and kepe his skulle hool
draue hym as a Snyte and putte his bylle through
bothe his legges & his wynges as an heron and no
sauce but salt.**

[For to rost a kydder]

**[To roste a kydder/ take & flytte the skynne at the
throate & such the baynes on both sides the goyle &
cut them in two & flytte them in both sides & putte
the legges therein bothe the fore legges & the hinde
legges together & bryke the wynges by the goyle the
bayne to yste perboyle hym and rost hym & sauce
hym & sauce hym with sauce gynger.**

¶ For to rost Alenysoun.

¶ To rost Alenysoun take fillets of beysoun bounde & cutte a way the skynne perboyle him & let him be choughed wth lard & lard & salt & parison a final broche and rost him. And it bened leche it in brode leches and lay them in tidles and strake on powder of gynger and salt and it may be wth butter of beysoun in the same maner.

¶ For to rost the syde of his grece.

¶ To rost the syde of his grece traill the them & doo a way the feltes & put them on a broch & scorch him overthwart & on both sides in the same maner of lard & ges of the lard & lard & salt & parison a final broche and rost them. And it bened leche it in brode leches and lay them in tidles and strake on powder of gynger and salt and it may be wth butter of beysoun in the same maner.

¶ For to make chekyns endorte.

¶ To make chekyns endorte take your chekyns and scathe them and then take oute the breste bone wth gyngre & lard & salt & parison a final broche and rost them. And it bened leche it in brode leches and lay them in tidles and strake on powder of gynger and salt and it may be wth butter of beysoun in the same maner.

¶ For to make Alenysoun.

¶ To make Alenysoun take fillets of beysoun bounde & cutte a way the skynne perboyle him & let him be choughed wth lard & lard & salt & parison a final broche and rost him. And it bened leche it in brode leches and lay them in tidles and strake on powder of gynger and salt and it may be wth butter of beysoun in the same maner.

¶ For to rost capon of goose.

¶ To rost capon of goose take a capon & cutte his guttes at the vent & the lard & salt & parison a final broche and rost him. And it bened leche it in brode leches and lay them in tidles and strake on powder of gynger and salt and it may be wth butter of beysoun in the same maner.

¶ For to make Alenysoun.

¶ To make Alenysoun take fillets of beysoun bounde & cutte a way the skynne perboyle him & let him be choughed wth lard & lard & salt & parison a final broche and rost him. And it bened leche it in brode leches and lay them in tidles and strake on powder of gynger and salt and it may be wth butter of beysoun in the same maner.

**For the best part of the world is the first thing to be done
the better the better and the better the better then first thing
in to be the better than take powder of pepper salt and
potash of eggs and the better the better the better the better
it in the fryenge panne/3 when it is harded to be it
a frye is not to mede it but to be the better the better
to be the better and serve it.**

For to make capon of golt.

**To make capon of golt take perely sage and the
perely sage is the better the better the better the better
by the better the better the better the better the better
it take grapes and the better the better the better the better
get small paper a salt and serve the capon of the golt
it and the better the better the better the better.**

For to make a pygge.

**To make a pygge take perely sage and the
perely sage is the better the better the better the better
the and the better the better the better the better the better
them with yolkes of egg be the better the better the better
powder sugar salt and saffron salt pothe and grated
be the better the better the better the better the better the better
ge the better the better the better the better the better the better
sauce pygge.**

For to make brydes of mutton in sauce.

**To make brydes of mutton in sauce take perely
sage and the better the better the better the better the better
in a better the better the better the better the better the better
negot and the better the better the better the better the better.**

For to make a capon.

**To make a capon take perely sage and the
wary a frye and the better the better the better the better
a stop the capon the better the better the better the better
it couche it in an other potte a lay saffron by the
on either sides of the capon that the better the better the better
potte put by the better the better the better the better the better
of gooder in the better the better the better the better the better
potte make a better the better the better the better the better
brethe go out the better the better the better the better the better
te it the better the better the better the better the better the better
it upon a better the better the better the better the better the better
de: than take out the capon with a pist a lay hymn
I another better the better the better the better the better the better
nede the better the better the better the better the better the better
kyne a better the better the better the better the better the better
a lay and the better the better the better the better the better the better
and the better the better the better the better the better the better
me the better the better the better the better the better the better
to be the better the better the better the better the better the better
put it on the capon and serve it.**

For to boyle a capon.

¶ To boyle a Groat; take a halfe pyn of the
same and a quart of water and let it boyle
till it be halfe consumed and then take
the boyle and put it in a bowl and
boyle it in the bath in the place / and drawe
the boyle in the scotch and the boyle / and
serue it forth with bert sauce cold / and foyles of
percey / or else boyle the pater as ye do of apples
and mynne it with the grom / and do it with powder
of ginger and serue it.

¶ For to dyght Crabe of lobster.

¶ To dyght Crabe of lobster; take and clep the crabe
be on the lobster at the vnter with one of the litle
es and boyle them in layre water or else clep them
in the same manner / cast them in an vlen and bake
them and serue them with upreger.

¶ For to dyght breme in sauce.

¶ To dyght Breme in sauce; take a scale poore breme
and drawe it at the belly / and drawe it at the
chynne bene / and boyle it upon a grebe till it be
proughe / than take some boyle / and take three pow
der of ginger and berguys / and put the breme in the
dyshe and poure on the syrpe and serue it.

¶ For to make breme in balle.

¶ To make breme in balle; bryghte breme in the sa
me maner and take powder of canthar a good dale
drawe it through a floure with the breme / and
to hole make doles finger & landers / and boyle it well
than put it in powder of ginger or berg
a luke it be charged of powder / and laye the breme in
a chartheout and poure on the balle / and serue it.

¶ For to make tendre in balle.

¶ To make tendre in balle; split your tendres by
the batte men the yonger the better / and late the bry be
hole a dale / and the bryghte and scot be bryghte litle
ouertly / and on the dyshe / and laye it on a gre
dyshe till it be prough / and laye it in a dyshe the fyll
sybe upreger. thanne take the same balle that ye
roke to the breme and poure it on and serue it.

¶ For to make soles in balle.

¶ To make soles in balle; take and clep your soles
les / and rost them till they be prough / than laye them
in dyshe and make the balle as ye made the breme
and poure it on and serue it.

¶ For to boyle Shurpton.

¶ To boyle Shurpton; cutte of the synnys from the
eagle to the hert / and chynne bryghte as a shurton and cutte

his fydes in false pees and make a sauce both way
a salt: & when it boyleth scome it clene and cast the
peccacherin and boyle them and serue theym.

¶ To make haddock in cary.

¶ To make haddock in cary: draue an haddock
at the belly & if he be large cut of his hede and roost
the body on a greynon tyll he be ynowghe than ste/
we brede in samon brothe or of other goode fyssh
and drewe it and do therto a goode quantite of red
wyne hole clothes maces powder of peper and a goode
dele of spicle and take the leuer / and the pouche
of the haddocke: loke they be ynowghe and be we the
finale and put theym in the potte and raysons of co
rans saffron salt and saunders and boyle it and se
ason it with powder and bergams do away the skyn
ne of the haddocke and laye it in a chargeour & pouf
on the cary and serue hym forth.

¶ To dight codlinge hake or haddock.

¶ To dight Codlyngc hake or haddock. take and
draue them at the hely and cut them ouer to harte
in rounde pees. and if be large haddokes cut of the
hede and make a large table to serue. Pourc soucray
ne/ and make the sauce of water and salt/ and when
it boyleth scome it clene/ and call in the fyssh/ and
thakuer do therto perely and late hym

stande in the sauce tyll yt be up to yote.

¶ To dight bask molet or bryne.

¶ To dight bask molet or bryne: draue all these at
the belly & scale theym clene both the edge of youre
knyfe and wash them in water & salt/ and when it boyleth scome it & scotche theym
ouerthwart the fyssh at the boylinge cote in the
fyssh & do therto perely a large & serue them the ba
se and the molet both ynowghe.

¶ To dight Congre turbot or haddock.

¶ To dight Congre: draue the Congre / scale
youre congre but not in hot water for brynyng of
the skyn: than cleue the congre hede and cutte the
congre a lytell before the haddok and yt maye loue
the gutte take it out at the throte and the leuer and
the gutte both all the wythe & cutte hym in rounde pe
ces & loke it be chaunced both a knyfe & loke the skyn
be not a wyse. **¶ To dight the turbot by the spynne**
under the gyde cutte of the hede / and the bodye
ouerthwart. **¶ And sethe your halybut:** but & he
be grete chyne hym a boyle it with water and salt
& when it boyleth scome it. **¶ And when the Congre**
is ynowghe take it by both a stomer and lay it in
a vessel. **¶ And whanne the Turbot and Haly-**
but it ynowghe pourc on the brothe & putte a lytell

water thereto & take up the fyssh with your hande
& lay it in water & salt. ¶ And serue the conger. ii. oz
iii. pces in a dishe & straine pccly thereon and ser-
ue it with vynegre. ¶ And serue the turbot and ha-
lybut both poudred & vynegre.

¶ For to boyle gurnarde or Rochet.

¶ To boyle gurnarde or Rochet/ take a draue a
gurnarde at the bely & take the swende & the reffet
within hym stytt the pounce & hand cleane & lette
it hang by & washe hym cleane and make the sauce
with water & ale. ¶ When a boyle the scome it &
call in the fyssh/ and whanne it is boyled take it up
with a sponge and let it helle and serue it forth with
sauce gynger.

¶ For to boyle place or flounders.

¶ To boyle place or flounders/ take a draue the pla-
ce under the fyssh & fleye a sole & draue hym bene
the the gylle & let the hede beou/ & draue a flouder
in the same maner and scorch hym ouerth warte a
crosse on the whyte syde/ than washe them & boyle
them in water & salt and cast thereto pccly & ale &
boyle them & serue them with hote brothe & the sole
wyth vynegre and poudre.

¶ For to boyle welkes.

¶ To boyle welkes/ putte welkes in a potte with
water & salt that they may stee. than lye them on
the fyre & late them stee longe & than take
hoyl theym up and scorch in bp of the water and
with a pyncke. than take the fyssh oute of the shelle
and take of the harte and lay theym in water/ and
salt and washe them in the boyle water/ & laye
theym in water & pccly & serue them. ¶ When serue them
forth with grene pccly thereon.

¶ For to boyle a perche.

¶ To boyle a perche/ draue hym at the gylle/ and
late the bely be hole and make the sauce of wa-
ter salt and ale. and whanne it boyle the cast in the
perche and late hym boyle and stopp of the caput/
and laye hym in a dyshe and late the hede/ and the
taylor be on and browe thron leues of pccly/ and
serue hym forth with vynegre.

¶ For to bight a fleshy mackerell.

¶ To bight a fleshy mackerell/ take and draue
hym at the gylle and save the bely hole/ than was-
he hym and make the sauce of water and salt/ and
whanne it boyle the cast in myntes and pccly/ and
serue it forth with soyell sauce.

¶ For to make soupes in bolle.

¶ To make soupes in douce / Grynde blanched al-
mondes and tempie hym with water into a fait
mylke and drawe it through a streper into a pot do
thereto fasson suger a salt sette it on the fyre & styre
it well and when it boyleth do thereto a lytell any-
ner thanne take it from the fyre and styre it well for
quaylyng and cutte whyte breddes in chyues and
tost it on a greddyron so that it be sounde & browne /
and dyppe them a lytell in wyne and laye them up
on the greddyron agayne and putte the mylke in dis-
shes and lay thye or foure casses in a dissh and putte
on more mylke and serue it.

¶ For to make hote mylke of almondes.

¶ To make hote mylke of almondes. take blan-
ched almondes and grinde them and drawe them
with faire water suger or claryfied hony / and salte
it & boyle it & serue it hote and brede toke therin.

¶ For to make colde mylke of almondes.

¶ To make colde mylke of almondes / putte faire
water in a pottle suger or hony claryfied so that it be
soundede doucet salt it and sette it on the fyre to jare
it is at the boylinge scome it cleue / and late it boyle
but a whyle and late it kele thanne blanch your
almondes and grynde them and tempie them by
wyth the same water into a goode thyrche mylke / &

putte thereto hony that is may haue saliole therof
and serue it forth with tollys of whyte brede a hast
thepul with wyne and do it agayne as the fy-
re that thye be harde and serue they in in one dyssh
and the mylke in another dyssh.

¶ For to make sauce Galentyne.

¶ To make sauce galentyne. take crustes of brow-
n bred and stepe them in bynegre / do thereto pow-
der of sauell and late it stepe tyll it be browne / than
streyne it thoo or thre tymes and cast thereto powder
of peper and salt and late it be standinge and serue
for the.

¶ For to make sauce gynger.

¶ To make sauce gynger. take whyte brede / and
stepe it in bynegre and streyne it two or thre tymes
and take powder of gynger and salt and late it nat
be to thynne and than serue it.

¶ To make bert sauce.

¶ To make bert sauce. Take perely and mentys
and Sozell and cyues and sauce alone thanne take
brede stepe in bynegre or in wyne / and salt and
than grinde them and tempie them by wyth the
then forth.

¶ For to make sauce allype for roasted beefe.

¶ To make sauce allype for roasted beefe: take browne brode and stype it in wyneger and toll it and streyne and stampe garlyke and cast therto powder of pepper and salt & boyle it a litell and serue it.

¶ For to make garbage.

¶ For to make garbage: take the hede of the garbidge the leuer the gullerne the fette and the wynges & washe theyn and putte them in a potte cast therto brothe of beefe pouper of pepper cloves and mace pely sauge mynced. thanne stype breue in the same brothe and cast therto powder of gynger bynger saffron and salt and serue it.

¶ For to muscelles in shelles.

¶ To make muskels in shelles: pyke muskels and washe theyn and cast theyn into the potte & caste therto mynced onyons wyne and wynegre & when they gape take them vp and serue them.

¶ For make muskels in brothe

¶ To make muskels in brothe: Boyle your muskels and take out the fellye from the shellys when they be tender, and streyne theyn in the brothe.

and let it be the fyrst agayn & streyne breue with the same brothe & cast therto with mynced onyons salt wyne & powder of pepper & lette it boyle & call therto muscles with powder & saffron & serue it.

¶ For to make pyke in bras.

¶ To make Pyke in bras: take a pyke & rost hye than take almonds & brase them & tempre theyn with wyne and streyne them to a vessel & mynce onyons small and cloves and cast therto sauge canel pepper gynger wynegre and salt and let it boyle and serue it furthe.

¶ For to make cony/malarde of henne in ceuy.

¶ To make Cony Malarde of henne in ceuy: take which ye wyll & rost them tyll they be almost ynowgh or els choppe them & frye them in freshe grece & frye mynced onyons & put them in a potte cast therto freshe brothe & wyne cloves maces & powder of pepper & washe it with wynegre & when it hath wel boyled call the lytoure therto & powder of gynger & wynegre season it with salt and serue it.

¶ For to make pyke in galentyne.

¶ To make Pyke in galentyne: boyle your pyke in gode sauce: than take that ye couthe hye in a ves-

celle that ye may carpe hym a ye wyll / a when he is
colde take hyde a stepe it in wyne a vynegre a caste
thereto canell a drake it in to a pottle a do thereto pe-
per salt a myons fyled in oyle a saunders a let it boyl
le a lytell a poure it on the pyke all hote a serue it.

¶ For to make pyke in soupes.

¶ To make pyke in soupes / take poure pyke and
boyle hym with rosemary tyne a pectely and make
he a thurpe sauce with wyne water ale and salte
than take the rest and choppe it small and boyle
it in wyne and water put thereto cloves maces gy-
nger syneion dates mynced raylyns of corans and
ginger / than cutte whyte brede and laye it in a plater
and laye the pyke aboue and cast thereon the refect
with the fattest of the brothe that the pyke is soden
in and serue it.

¶ For to make tenche in cuys.

¶ To make tenche in cuys / take and choppe poure
tunches in snale gobbettes a fye them and drabe
them with a lyce of raylyns and wyne a water do
thereto hole cloves powder gynger canell and peper
than put in your tenche and boyle it well with wa-
ter and salt and serue it.

¶ For to make losynges on fyllhe dayes.

¶ To make losynges on fyllhe dayes / take almon-
des wash them a grynne them in a mortar a thye
mylke with fayre water a day it up with losynges
a cast thereto suger saffron a salt a melle it flourilly
it with colander romer and serue it.

¶ For to make a caldell of almondes.

¶ To make a caldell of almondes / take blashed
almondes a drabe them a drabe the by with wyne
put thereto saffron a salt a make it by a serue it.

¶ For to make oyle soupes.

¶ To make Oyle soupes / take and boyle mylke a
yolkes of egges and drabe them thourough a strey-
ner a cast them to the mylke and sette them to the fi-
re but late them nat boyle but strey it well oyl a be
fow what thye put theron whyte suger and salt
and cutte whyte brede in shupes and put the brede
therin and serue it in the maner of a potage.

¶ For to make chatwardon.

¶ To make Chatwardon. Take as many war-
dons as ye will a bake them in an ouen / a when
they be ynowgh take them oute and pare them
and grynne them in a mortar and streyne them
thoune put them in an ertier pott and put there

to sugar ynough till it be bound & put thereto pow-
der of nutmeggs & powder of grapes and late the
powder be setted & putte thereto powder of saunders
till it be coloured and styte it well together both a
pottic styche & sette it on the fyre & late it boyle till it
be somedele styffe as leche lombardic / and ye putte
thereto any other of floure of ryle it is better / & when
it is colde laye it sayre on a boorde in the coffyne & la-
te it stande so two dayes & ye maye stolve theron
powder of senemon & a day after the brede is oute of
the oven thanne sette it in the oven / and it shall al-
way be hard & as ye make this ye may make chard-
quynce.

¶ For to make ryle

¶ To make ryle. pyke poure ryle & washe it in
oz chic waters and late the water be warme / and
boyle them in cleane water and at the first boyle put
oute the water cleane and boyle them with the broth
of fleshe oz with broth of fleshe fyllhe & put thereto
suger saffron and salt and serue it.

¶ For to make woyses.

¶ To make woyses take coles & stypp theym from
the stalkes betes bozage muchis violettas mallons /
perely berayne pynnetos parrys the whyte of le-
kes / & droppes of netles / perboyle theym and presse

oute the liquer upon a harte and chop the same small
and be the to powder & make the broth of saffron /
and be the to powder of other good herbs / & put it in
the pottic with the herbs / and when the pottic is at
boilinge cast in the woyses & the woyses and boyle
them by it / late them / and ye maye boyle take them
& boyle them and take theym by / & stypp the fyllhe
from the bone and grinde it up with the same broth
and put it to the woyses & make it bp. ¶ Also ye
may washe mulcelles & boyle them / and put in as
much water as they may stypp in a boyle then
till they be on them stypp the blotte / & take some
herbs as ye dyd before put into the mulcelles
the thanne sette them on the fyre & boyle it bp / and
when they be nere boyled put thereto your beaten
mulcelles & salt them and ye maye drabe some pes-
syn thorough a streyner & make them bp with the
broth of the same water & cleare oyle that hath
ben dried in the beehyngs alay / when bp with pellen-
but late none of these come therin and ye maye per-
boyle the woyses of lekes per / & late the water and
chop them / make & take canons with sugar / and
sette it on the fyre & boyle it & do thereto woyses of le-
kes but late none of these come therin. thanne salte
it and serue it forth.

¶ For to make canons.

¶ To make Canons take whyte benes and lay
lyt

them to stepe in chynunge water two dayes & thre
nyghtes and chaunge the water every day than take
he them up & late them haue a pee and lay them in
ouen to harden and lade them to the myll for to shelle
le and do awaye the hulles and cleue the henges in it
oz iii. (iii.) and frye them cleue and ye may kepe them
as longe as ye wolle.

¶ For to make an other canebes.

¶ To make an other canebes. take canebens / and
washe them and stepe them a litell & make them up
with almande mylke & put thereto suger & salt & out
of lende make them with mylke clarified honny and
salt them & serue it.

¶ Canabens with bacon.

¶ To make canebens with bacon. put thre broth
in a pot than washe your canebens cleue & boyle them
to none other licour but boyle them up / & lode they
be salt & serue them / than take ribbes of bacon boya
led & do awaye the skynne & lay them in a nother
dyshe & serue them forth as benyson & farmente.

¶ For to make buttered woxtes.

¶ To make buttered woxtes: take gode herbes and
pyke them & washe them / than shrede them & boyle
them in fayre water put thereto a gode quantyte of

maye butter / and when it is pte salt it and lette
none other licour come therin / than cut white bred thyn
ne & put it in dyshe & poure the woxtes aboue.

¶ For to make Cabage woxtes.

¶ To make cabages woxtes / take whyte cabages
& shrede them small & washe them & perboyle them
& presse out the water & hewe them a lytel & in fles
the tyme put fatte brothe of beef in a pott or capon
broth / & when it is boyled do in the cabages & mary
bones all th broken & boyle them up & do them salt
frou & salt & alaye it up with grounde brede & lode
it be chargeant of cabages & serue it.

¶ For to make Hayre of Goose
pounded in woxtes.

¶ To make Hayre of Goose pounded in woxtes / ta
ke gode brothe of fleshy in a pott & mary bones & set
them on the fyre / than chop the hayre in peces & doo
thereto & make the brothe throught a streyner with
the blod of the hayre / than take cooles whyte of le
kes & other gode herbes & shrede them small togith
& if it be an olde hayre let it boyle well or ye ca
your woxtes / & it be a yonge hayre cast in your
re & your woxtes togyder / or take a goose of a m
and a daye in chynunge and chop hit in the woxtes
in the same maner and serue it.

¶ To make pyke and eles in balloke brothe that must
our daine have oꝛ els the boyl be brothe.

¶ To make pyke oꝛ els in balloke brothe / splatte
your pyke & scale hym cleane / than rulpow gode eles
& put them in a potte & do therto grene onyons and
other herbes & wynter them a season them up boyth
a lyte of bryde and put therto thowes maces & pou-
der of canell and saffron & put therto a quantyte of
floures the lyke to the eles & boyle the pyke esely & ser-
ue an hole pyke for a lorde & quarters of pyke for co-
mons & culpons of eles & let them be seasoned & put
the broth with the sauce vpon the pyke and serue it
furthe to your soucrayne.

¶ For to make furmente in lente with porpas.

¶ To make furmente in lente with porpas / take
wheate and braye it in a morter & fan it cleane & boyle
it tyll it be half / than take blanched almondes & grynde
them in a morter and make therof a gode mylke
with the broth & boyle it tyll it be tendre & colour it
with saffron and lesche thy porpas / and whan it is
soden laye it in dysshes by it selfe and serue it forth
as venysoun.

¶ For to make Juselle.

¶ To make Juselle / take gode brothe of capon oꝛ

of other gode flesch & set it on the fyre in a large hit-
sell colour / it with saffron and put thereto sage cutte
grete & salt it. rhanne breke egges and drabe them
through a strynde & strain the grete touch the
egges & flur to rogyder and let the brothe be boyl-
yn ge / than put in the egges and styte them togyder tyl
they be soden and let the herbes be well milled to-
gyder / and whan it begynneth to boyle take out the
potte & pyke and towe aboute the cloude with a ser-
uer and let not the fyre be to hasty / and whan it is
through the mylke take it from the fyre and couer it a
whyle and serue it.

¶ For to make leblardes of thre colours.

¶ To make leblardes of thre colours / take cleane co-
we mylke & put it in thre pottes & breke to euery pot
a quantyte of egges as yelliche bell / & colour one par-
te with sanders / & another parte with saffron & the
thyrde parte grene with herbes & to euery pot take
a lytell larde of fatte bacon well soden & drye it sma-
le & put it in the potte & do therto salt & boyle theym
to gyder al thre at ones & styte them well for brenyn-
ge / than take them doone & cast the in a cloth & on
of them al oue other & folde the cloth togyder & pres-
se out the Juce / than take them oute & make leskes
of them & serue in oꝛ. iii. leskes in a dyssh.

¶ For to make gruuelle enforced.

h. ii

¶ To make gruelle enforced/ take many bones and
fresh beef & make gruelle & drawe them through a
strepner & take porke soden tender & pryke out the bo-
nes & the senckles take of the skynne & betwe it and
grynde it small in a mortar & tempre it bp with the
same gruelle that is drawen & make it smethe & let
stande by the freshe porke & salt it & serue it.

¶ For to make chaudioun for salmon.

¶ To make chaudioun for salmon/ take all the drac-
glytes of salinon & make it cleue & put it in a pot wth
all the blode of the salmon & boyle it tyl it be ynough
than take it bp & grynde the spawne therwth and
drawe a lyze of brede & whyte wyne do therto pou-
der of peper & canell & sette it on the fyre boyle it styr
it & season it bp with powder of gynger vynegre sal-
te & saffron and serue it furth in stede of potage or els
a sauce for saluon.

¶ For to boyle codlynge or kelynge.

¶ To boyle codlynge or kelynge/ take a kelynge &
cutte hym in small peccs & put hym in the brothe of
freshe salinon & boyle it do therto almonde mylke
drawe wyde & colour it with sanders & saffron doo
therto suger & powder of pep & serue it furthe & other
fyllhe amonge as turbot pryke & salinon chopped & se-
ason it with vynegre and salt & serue it.

¶ For to make lesche penone.

¶ To make lesche penone take almonde in the ite
pry it with white wyne & loaf/ than cut peety & ony-
ons & both to saffron hole peper hole cloues or els
chopped & boyled & season it with salt & powder & ser-
ue it.

¶ For to make felittes in galentyne.

¶ To make felittes in galentyne/ take the beste of
rybbes of porke & fliz of the skynne & soe the fleshe
tyll it be almost ynough/ than take it of a clep it in
peres & put it in a pottle with sayons butter or saye
grece and hole cloues mace quibbes and do it to-
gyder with a crulle and trye it through a strepner &
white wyne/ and do therto powder of peper and put
it in to the pottle & when it boyleth lett it not be
chargeant & season it bp with powder of gynger &
salt & serue it.

¶ For to make nombles of porpas or other fyllhe.

¶ To make nombles of porpas or of other fyllhe/
take and perboyle them/ & pe may take some of the
fyllhe & cut it small and put it in the pottle and drawe
a lyze with crulles of brede with the same blode
& some of the broth & rede wyne & put all togyder in
the pot do therto rede wyne powder of peper cloues
canell/ than sette it on the fyre and season it bp with

pouder gynger bynegre and salt. Also ye may make
be noinbles of congre codynge or other fyssh & ser-
ue it in the same maner.

¶ For to make chaudioun for pygges fete.

¶ To make chaudioun for pygges fete/ take swyne
fete cleue scalded & boyle the grayne & the cres in fres
the broth/ than take them vp & cut them smale & put
them in a pott & trye the broth and draue a lyte of
white trede & wyne & salt them togider & make sop-
les of past m. in small pylottes for them & season
them bp with pouder of peper & salte & colour it with
the saffron and do the pylottes hote in dysshes & the
schew about and serue it.

¶ For to make buet de lombardy.

¶ To make Buet de lombardy/ take hennys cony-
es or other flessh soden & tryed & put it in a pott / do
thereto mylke & egges harde soden & biede & grynde
them & draue theym bp with Juce of pereley & put
thereto a lytell grece or clarsyed butter or the fatte of
porke & season it & salt it and do therto bynegre and
make it lyke blode with alkencd & serue it.

¶ For to make buet de spayne.

¶ To make Buet de Spayne/ take benyson and

lette it in longe lyes for them in butter & make
them in dyshe/ than take wyne & salt in the clo-
wes m. & quybyes boyle them togider and se-
son them with pouder & bynegre & serue it.

¶ For to make buet rose.

¶ To make buet rose/ take the flessh of a Ron and
perboyle it & trye it & put it in a pott/ than take the
same brothe or other gode broth & draue it through
a threpen & put it in to the pott with onyons bet-
ters hole & robes m. & quybyes & let it on the
fyre & if it haue nedde alaye it with crakes of biede &
with the same brothe & bloode & colour it with saf-
son & salt it & cast therto pouder of peper & canell and
ye may serue other the same maner.

¶ For to make stewed lombarde.

¶ To make stewed lombarde/ take porke & rost it &
chop it & put it in a pot with wyne sugar & hole ony-
ons clothes gynger saffron sanders & fryed almon-
des & tēpe them bp with wyne pouder gynger ga-
lyngale & canell & serue it furth to your soucrayne.

¶ For to make another stewed lombarde

¶ To make another stewed lombarde/ take almon-
des & grynde them and draue them bp with clothe

brothe of bele or of porke & pare the fleshy clene from
the skynne & heve it & grynde it and medle it with
unpiced dates rayfyns of corans & goode pouders &
make it in pelottes as gret as plomes & set the myl
ke on the fyre & fyre it well whan it boyleth cast in
the pelottes & let them steeve wel do therto poudre
and salte and serue it.

¶ For to make the best collops.

¶ To make the best collops take the collops of be
uison rolled & do them in the potte & do therto hole
wyne powder and cancell & boyle it up with a grette
pate of flete brothe and season it up with powder
gynger and bynegre and serue it.

¶ For to make Bruet busbayne.

¶ To make bruet busbayne take mary & capons &
other fleshy & put it in a pot & chop chikyns in peces
do therto herbes hole clothes maces powder of peper
& do it to gyder & set it on the fyre and grynde rawe
porke or hile with yolkes of egges & put therto ray-
fyns of corans powder salt & saffron medle them wel
to gyder & whan the pot boyleth make it in pylottes
lyke haseil nottes & cast them in boylunge & colourc
it with saffron & cast therto perely & other gode her-
bes & boyle it up do therto bynegre and season it up
with powder and salt it & serue it.

¶ For to make bruet of hyddes

¶ To make bruet of hyddes take hyddes of bele &
boyle it and chop it and trye it into pas it in the pot
than take almonde mylke and seale it with flete
wyne and gode byst do therto hole clothes and
floure of rye alay it and after the boylunge season it
up with powder gynger peper cancell & sugar and put
therto bynegre & salt and serue it

¶ For to make blanche bruet.

¶ To make blanche bruet take hyddes of porke
haile rolled & chop them in peces and put them in
a potte and do therto almonde mylke & alay it up
with floure of rye and do therto goode brothe and
wyne hole clothes maces & season it with bynegre/
pouder & sugar strobed with almonde & serue it.

¶ For to make sauce sayrhet.

¶ To make sauce sayrhet take thicke almonde
mylke & put it in a pot wth floure of rye saffron ma-
ces gynger quibbes cancell & sugar & rye the botte
of the dishes with flete brothe or wyne do therto
hole clothes maces & season it up wth bynegre & pou-
der & a litle gynger strobed with almonde & serue it

¶ For to steeve hyddes.

**¶ To make a good take a & potte: take a lye
and chop hym in peces & put hym in a potte/
do therto onyons & herbes small brothe and wyne
hale cloves & yces / a powder of gynger and boyle
it and season it by with gynger galyngale & a lytel
lye of hys do therto salt & saffron and serue it.**

¶ For to make partryche or woodcock.

**¶ To make partryche or woodcock: take a drabe
hym and wash hym chop them with helle peper &
put them in a pot of erth & put therto dates mynced
grate a rosyne of roane wyne & shal both sale
it and boyle it. and whanne it is ynough season it
with powder of gynger and berguys colour it with
saffron and salt it and serue it.**

¶ For to make a lobbed beef.

**¶ To make a lobbed beef: Take lyeure beef and
cutte it in thynne leskes & laye theym in a brode / than
take the latte of mutton or of bres herbes and onid
and chop them small do therto powder of peper and
salt: than take the lyeure & the herbes and lay in the
leskes and rolle them togoder and put theym on a
broche and rost them well & ye may entowle them
as elles ye may put theym in a potte and put therto
goode wyne & freshe brothe than take cloves mas
ces onyons & herbes and chop theym small / and do**

**therto powder saffron & salt & alape it by with gy
nger & galyngale & shal it by & serue it**

¶ For to make pyke in sauce.

**¶ To make a pyke in sauce: What your pyke shal
take the pouche and the sey and boyle it halfe in wy
ne and halfe i water cast therto percey and onyons
mynced: than boyle them well and seth your py
ke in a goode sauce / & as he boyleth take of the grece
& cast it to the pouche & the sey than cut payn mayn
or tender bres in broches and tost it on a gredytron
than mynce the pouche and the sey / and alape it
by with ale cast therto berguys / & lay the pyke in a
shargcon & the sauce of the pouche thron & serue it**

¶ For to make turbot rost in sauce

**¶ To make turbot rost in sauce: Take and cutte a
waue the lync of the turbot & cut the fysh in ma
ner of selettis & put it on a rounde broche / and as it
rolled sprynge on salt. than take berguys bylligre
or wyne powder of gynger & a lytel canell / and cast
theron in the rollynge and sette a bassell under to ke
pe that fallith & cast it on a greyn and whanne it is
rost cast the sauce on the fysh in the disshes and ser
ue it forth.**

¶ For to make salmon rost in sauce.

¶ To make samon rost in sauce. take and cut your samon in rounde peces & rost it on a grede yron/ than take boyne and powder of canell and drawe thyn thorough a streyner/ and mynce on yons small and do therto and boyle them & cast in berguys powder of gyngers and sale than lay the samon in a dyshe & poure on the syrupe above.

¶ For to make breine in comfet.

¶ To make breine in comfet. boyle your breine til he be ynough. than pare it and grynde it in a mort and tempere it with almonde mylke/ and drawe it thorough a streyner into a pot and putte therto sugar powder of peper canell and gynger/ and boyle it and take it oute of the pott / and put it in a linnen cloth and presse oute the thynne. than take the rybes of a boze and couthe them alonge thorough the leskes and serue one oz tweyne in a dyshe.

¶ For to make bratone ryall.

¶ To make bratone ryall. Take and boyle freshe bratone in fayre water tyll it be soudele tender. Than take blaunched almondes & grynde them & take them up with some of the same broth & parte of wyne as hote as ye may/ than make the mylke hote and put the bratone in a streyner hote & drawe it with the hote mylke/ and do therto grece and vyne

gre & sette it on the fyre to boyle and salte it & laye it in a vessell and when it is colde and ycan not grete it out lay a clothe on the vessell & couer it up so do wyne that it may falle out/ than cutte in leskes and lay thre thynne leskes in a dyshe and after the quantite take powder of gynger & payred gynger upon lb anmes in comfetes/ & ye may drawe it with some of the same & a parte of wyne/ or ye may cutte it in leskes & serue it furthe/ or els ye may coule it to another colour what ye wyll/ and ye wyll haue it grene drawe it with almonde mylke & lethe blades grosse in a mortar and put therto saffron/ & when it is grounde moche or lytell after ye wyll make your colour/ than colour it therewith when ye take it from the fyre/ & serue the other in the same maner/ and ye may do therto a quantite of powder of canell gynger & sanders to make it bratone & serue it furthe/ or els ye may take toznsol & washe it & wyngre it wel in wyne that ye season it up with/ & when it is boyled colour it other blew or sanguyne wheder ye wyll & do therewith as ye dyd byfore/ or when ye take it fro the fyre & hath ben seasoned/ than take freshe bratone soden tender and cut it in thynne leskes or dyce it small & cast it in to the pott and styre it well togyder and put it in to another vesselle/ and when it is colde leske it and serue it for a he.

¶ For to make blaunched.
Bratone.

¶ To make blanchyd Brazone/ make a styf mylke of almondes and byre the brazone small & put it in the pott & thereto sugar and salt and boyle it tyll it be ynough and lette it be doucet/ than put it in a bason and let it stande tyll it be colde/ than leske it but lette it not be thynne and lay a leske oz twayne in a dishe and serue it.

¶ For to make alayed mylke.

¶ To make alayed mylke/ take colde mylke & sugar & put it in a pott & sette it on the fyre/ & when it boyleth alay it wth yolkes of egges & let it be r^{is}ynge & not chargaūt/ than take whyte brede & cue it in small soupes and laye it in dishes and lette the mylke be som what salt and serue it.

¶ For to make peres in compost.

¶ To make peres in composte/ take a goode quantyte of cancell & sugar and sette it on the fyre and lete it not boyle & drawe it throughe a streynet/ than leske the dates thynne and do theym togyber in a pott & boyle wardons & paye them and put theym in the syrupe/ than cutte them and sanders & boyle theym and alay them wth chardquynce & salte it and lette it be douced & chargeant and putte it out of the vessell in to a treen vesselle and take small rayfyns and paye them and take tryed gynger and paye it.

and tempe it thro dayes & thro nyghtes in wyne/ than laye them in clarified hony colde a daye and a nyght/ then take the rayfyns out of the hony and cast them peres in compost and serue it furth wth a syrupe colde.

¶ For to make furment.

¶ To make furment/ take wheate and pyke it and put it in a morter & byre it wth water of a springe tyll it be hille/ than wene it in a washe it clene & put it in to a pot & boyle it tyll it be hille/ than set it do wth & boyle it wth colde mylke tyll it be thynne and ynough & alay it wth yolkes of egges & beware lest it be brenne/ colour it wth saffron & salt it & serue it.

¶ For to make Amydon.

¶ To make Amydon/ stype wheate .x. dayes in water & change the water every daye/ than bete it in a morter & boyle it wth mylke and water & drawe it throughe a straynet and let it stande and cast it and put oute the water & laye it in a clothe and towe it euer tyll it be drye.

¶ For to make conyes in graue.

¶ To make conyes in graue. boyle your conyes in water & washe them in colde water/ than take al-

make mylke and stape it with suger
and boyle it with suger and boyle it
with suger and boyle it with suger
and boyle it with suger and boyle it
with suger and boyle it with suger.

¶ For to make chekyns in cretynne.

¶ To make chekyns in cretynne / take coloe mylke
and stape it with suger and boyle it
with suger and boyle it with suger
and boyle it with suger and boyle it
with suger and boyle it with suger.

¶ For to make byande de epye.

¶ To make byande de epye / take the bratone of
capon or henne & perboyle it and dry it and hewe it
small and bray it in a morter / thanne take almonde
mylke & alay it with amydon or flour of rye coloure
it with luffon & boyle it & charge it with the brato
ne that is brayed secon it with suger and flozysshed
with almondes and serue it.

¶ For to make mortrus of flesshe.

¶ To make mortrus of flesshe / boyle hennies and
flesshe poras togidre / than take them bp and pylle
out the bones and embayn the porke hewe it small

and grynne it / and take the brothe mylke
charge it with suger and boyle it with suger
& boyle it and set it bratone & alay it with pannes of
egges & flour the dishe with powder and serue it.

¶ For to make blanke manger of flesshe.

¶ To make blanke manger of flesshe / take mylke &
washe it and bray it thoghly & serue it and tem
per it with almonde mylke / take the bratone of ca
pon or henne & tele it small & do the ryle to the mylke
ke and boyle the togeder & charge it with the tossed
flesshe secon it with suger & flozysshed it with almon
des and serue it.

¶ Chaudron for swanne.

¶ To make chaudron for swanne boyle. Duck or
pygge / take and washe the illies of a swan & scou
the guttes with salt & hewe them & boyle them all
togeder do therto gynger galyngale & canells putte
myed brede therto & tempre it bp with the broth co
loure it with brotune brede or blode & secon it with
bynegre & boyle them in a posnet & serue it.

¶ For to make nombles.

¶ To make nombles / take the herte the myddyl &
the kidnay & hewe theyn small and presse out the
blode / than washe them & boyle theyn in water &

ale & colour it with browne brede and with bloue
boys it with galyngale & peper & whanne it boyleth
kele it with a litel ale and serue it.

¶ For to make other nombles.

¶ To make an other nombles. take and boyle the
nombles of benysou in water and salt/ thanne take
browne brede peper and ale and tempre it with the
scrounde brothe thanne helve your nombles and
boyle all togeder and serue it.

¶ For to make charlet.

¶ To make Charlet. take swete mylke and colour
it with saffron / than take freshe pozke and helve it
smale & wyngge egges & cast all togeder to the myl
ke/ than boyle them and styre them lest they brenne
and whanne it boyleth kele it with a lytel ale & late
it nat be to browne and serue it.

¶ For to make charlet coloured.

¶ To make charlet coloured. Take blaunched al
mondes and grynde them and tempre them with
reed wyne and alaye it up with floure of ryse & doo
therto prunes and other spyces/ and colour it with
saffron and put suger therto and boyle it & salte it &
serue it with aunes in comfettes.

¶ For to make Juselle.

¶ To make Juselle. take of wyngge egges & mylke
brede togeder than take freshe brothe of beef and co
lour it with saffron & boyle it softly & in the boylin
ge do in sage and younge percelly & serue it.

¶ For to make buiet of almondes.

¶ To make buiet of almondes. take almonde myl
ke & alay it with amydon & with wyngge floure bul
ted colour it with saffron and fress it with powder of
gynger canell & galyngale/ than boyle it in partrya
ches or chekyns and sethe them to quarters put the
mylke to the fyre to boyle/ than set it do byre & florif
shed with powder and serue it.

¶ For to make blanke de Syre.

¶ To make blanke de Syre. take ryse & washe it
and grynde it & tempre it with almonde mylke than
set it on the fyre to boyle/ than take the browne of ca
pon or of hennes and helve it smalle and grynde it
with mylke brede season it with suger and floryssh
ed with almondes and serue it.

¶ For to make Buknarde.

¶ To make Buknarde. take almonde mylke and

colour it with saffron & serue it with powder: than
helpe the larde of porke wel soden in robettis & put
them in the pot & alay it with floure or with amydon
& boyle it & floppeth it with powder & serue it.

¶ For to make Rose.

¶ To make Rose/ take floure of rye and rempre it
with almonde mylke & boyle it tyll it be chaunged
than take the braynne of soden capon or henne and
grynde it & charge it therewith colour it with lavers
or with blode and ferle it with clothes & maces and
season it with sugar and serue it.

¶ For to make ledlardes.

¶ To make ledlardes/ take & swynge egg & swete
mylke togyder & boyle it & therc it in small payres
& boyle it & styre it tyll it be rone vpon a harde crud
than lette it & rost it on a grevyon & serue it.

¶ For to make blanchet mortus.

¶ To make blanchet mortus/ take & boyle hennes
& freshe porke and bray unblanchet almondes & re-
pre them with cleue brothe and alay the flessh small
grynde therto & grynde floure of rye and cast ther-
to powder of gynger & sugar and let it be standynge
& salt it and serue it.

¶ For to serue peryons.

¶ To serue peryons take and helpe your peryon
and put them in an erthen pott & thanne take gars
lyke and herbes and choppe theyn small and putte
them in the brothe do therto robyte grege and gode
pouderis and berguys and colour it with saffron &
salt it and serue it.

¶ For to make soupes dozrey.

¶ To make soupes dozrey / take blanchet almons
des and bray theyn in a morter and wyng them
bp and boyle them with wyne and rempre it with
wyne and salt: than tost robyte brede and lay it in
dishes and embayne it with wyne and laye it in the
mete/ and serue it/ and floppeth it with sugar and
gynger.

¶ For to make gruel dalmonde.

¶ To make Gruel dalmonde/ take unblanchet
almondes & bray theyn put therto oteniele & gryn-
de theyn togyder and bray it with water & boyle
it and colour it with saffron & salt it and serue it.

¶ For to make joyntes dalmonde

¶ To make Joyntes dalmonde/ take herbes and

grinde them and bray them / and grinde them
in a morter and pounde them and bo there a
boyle the brayes with the mylke together / call thereto
sugar and salt and serue it.

¶ For to make calbell dalmonte.

¶ To make calbell dalmonte take unblanched
almondes and bray them and drabe them with
wyne do thereto powder of gypper and sugar & boyle
le all togther colour it with saffron salt it and ser
ue it forth.

¶ To make calbell dalmonte take unblanched
almondes and bray them and drabe them with
wyne do thereto powder of gypper and sugar & boyle
le all togther colour it with saffron salt it and ser
ue it forth.

¶ To make calbell dalmonte take unblanched
almondes and bray them and drabe them with
wyne do thereto powder of gypper and sugar & boyle
le all togther colour it with saffron salt it and ser
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¶ To make calbell dalmonte take unblanched
almondes and bray them and drabe them with
wyne do thereto powder of gypper and sugar & boyle
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wyne do thereto powder of gypper and sugar & boyle
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almondes and bray them and drabe them with
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wyne do thereto powder of gypper and sugar & boyle
le all togther colour it with saffron salt it and ser
ue it forth.

¶ To make calbell dalmonte take unblanched
almondes and bray them and drabe them with
wyne do thereto powder of gypper and sugar & boyle
le all togther colour it with saffron salt it and ser
ue it forth.

take the yolles & salt them chop them fine upon
a boorde & boyle in almonde mylke & alape it with
saffron & colour it with saffron & do thereto powders
of pepper & in ym and serue it.

¶ For to make potage of oysters.

¶ To make potage of oysters take a perboyle pouz
oysters & take theym by and kepe the brothe & chop
them on a boorde & bray them in a mortar & put them
in this blanch & do thereto almonde myl
ke and alape it with saffron & in ym on yds
and seth the same in ym or in wyne do thereto gode
powders and colour it with saffron & serue it.

¶ For to make sauce synes.

¶ To make sauce synes take swannes fete & boys
le them in wyne with hard yolles of egges & gode
pouder & ter pyt it with byngre & when they be
soden clene them & pare them & lay them in dishes
and the sauce thereon with the egges & serue it.

¶ For to make composte.

¶ To make compost. take chekyns & helpe theym
fine: than take sage pretty letices & other herbes
and washe them & brake them thourgh your handes
des: than take a pynte of holly & some of the herbes

and put it in the pott & do the same as before
put thereto a bray leas of the same herbes
let of ginger calid and boyle them in the pott
and seth them and serue them.

¶ For to make blanke manger of fyllhe.

¶ To make blanke manger of fyllhe. take a pouz
de of eyle and seth it till it be soft then take a bray
do thereto almonde mylke & when it is pouz bray
or lamprey & seth it all together & serue it.

¶ For to make moxtus of fyllhe.

¶ To make moxtus of fyllhe. take welkes of the
fyllhe solone and the leuer & seth theym than take
peper ale & byede and tempy theym with the brothe
and seth it all together and serue it.

¶ For to make pisse de almondes.

¶ To make pisse de almondes take bohyte pisse
and washe theym and seth theym till they bulle
when they be clene cast them in the pott & couer it
that no brothe come oute & put of almonde mylke
thereto and boyle it & put so flour of eyle and salt it
and colour it with saffron and serue it.

¶ For to make a Coles.

¶ To make the bialone of a lecher
take a lecher and cut it with a knife
out the bones and geinde it in to the brothe & dialb
it through a streyner and serue it furth.

¶ For to make gruelle de poike.

¶ To make gruelle de poike / take the bialone of
a poike & geinde it small with yolkys of egges and
sette it on the fyre to boyle put thereto whyte grece &
lette it not sethe lest ye mysse and colour it with saf-
fron and serue it with powder douce calke thereon at
the dyessour.

¶ For to make cony in cely.

¶ To make cony in cely / smyte conys in smale pe-
ces & seth them in gode broth do therto myneed ony
ons & grece and sethe it in gode brothe & drabe a ly-
re of blode & brothe byde somdele soure and seson
it with bynegre and sale it and call on powder dou-
ce and serue it furth.

¶ For to make hayres in cely.

¶ To make hayres in cely / perboyle your hayre
and larde hit than rost hit and frye hit in grece doo
therto peper and onyons & helve them in small and

geinde them & colour it with saffron & lay
the hayre in a chagroun & put on the perpe serue it

¶ For to make hayres in cely.

¶ To make hayres in cely. choppe your hayres in
smale gobettis & seth hit in hit owne blode thanne
geinde peper ale and fyre & tempre it with
the same brothe boyle it salt it and serue.

¶ For to make hayres in albydure.

¶ To make hayres in albydure. take and choppe
your hayre in gobettis & seth hit in gode brothe
& in hit owne blode. and whanne it is soden drabe
it thouroughe a streyner thanne drabe it in myl-
ke and tempre it with the same broth do therto ony
ons perboyle and further in small and put them
in the pot do therto bynegre and salt and serue it.

¶ For to make hayres in parabolos.

¶ To make hayres in parabolos / take and perboyle
your hayre in gode broth than kele hit and stwyn-
ge it. egges and call therto thouns by the fleshe
and cast it into the sethe and seth it & take obles of
wallers and close them in withes and salt the seth
and poure it on the mite and serue it dry.

¶ For to make hennes in byett.

¶ To make hennes in byett/ take and seth your hennes with freshe porke / than grynde peper bryde / & comyne & season it with the henne brothe boyle it & colour it with saffron & salt it & serue it.

¶ For to make chekyns in brothe.

¶ To make chekyns in brothe. take and scald your chekyns cleane than take pyncely sage grapes & other herbes and stuffe the chekyns / than seth theym in goode brothe that they may soue be boyled / colour the brothe with saffron & cast on powders & serue it.

¶ For to make chekyns in catwelle.

¶ To make chekyns in catwelle / take & seth your chekyns in goode brothe / than take yolles of egges & alaye it with the brothe than cast thereto suger cassid gyngre saffron & salt and sette it on the fyre and serue it synth withoute boylinge / than lay your chekyns in disshes & poze on the candel aboue & serue it.

¶ For to boyle felande oꝝ partriche.

¶ To boyle felande oꝝ partriche: take goode brothe and therin do your felande oꝝ partriche / put thereto ale flour / peper and canelle a goode quantyte and

boyle it and serue it forth with pyncher dore.

¶ For to make Ro in fetre.

¶ To make Ro in fetre / pyke it cleane & helve it and drye it & put it in a pottle and cast thereto wyne peroc lye sage and ylope do thereto gode powders & colour it with sandyes & blode and serue it.

¶ For to make hennes in graue.

¶ To make hennes in graue / take hennes & rost them than helve the smal & fry them & do thereto wyne & hynegre & pep & grynde it wth the hennes & lyre it wth yolles of egges & colour it wth saffron & salte it & serue it.

¶ For to make capons in couers.

¶ To make capons in couers / boyle your capon & helve it smal than grynde peper and bryde & tempre it with the capon / than take wyte of egges harde & boen and helve them smal and do thereto / than boyle the capon & colour it with saffron and lay yolles of egges hole in the dyshe & serue it.

¶ For to make hennes in gancelle.

¶ To make hennes in gancelle / take and rost your hennes & take gailpke & blende it wth mylke & put it

In a panne and be wth thy herue and doo therto mix
mele your herue wth yolkes of egges & colour it
wth saffron and lette it boyle and serue it.

¶ For to make lampraye in brust.

¶ To make lamprayes in brust / sealde your lamp
praye than rost hym on a gredyon and grynde pe
per and saffron and sethe it wth ale and put peper
in the lampraye and serue it.

¶ For to make lampraye in galentyne.

¶ To make lampraye in galentyne / take and lette
your lampraye blode at the nauell than rost hym &
lay hym hole in the plater & serue hym wth galens
tyne suger canell and galyngale.

¶ For to make tenche in graue.

¶ To make tenche in graue / take and splatte your
tenche and sethe it wth myed byede & alape it wth
peper grounde & saffron and tempze it wth the ten
che brothe / than lay the tenche in a plater and pou
re on the graue and serue it.

¶ For to make Chalvdweyne de boyle.

¶ To make chalvdweyne de boyle / take smal wots

hyrnelles as pe wth of almondes & sepe them wth water
& lette the pynge almondes by the put therto dole
maces pruynes / than sepe nothynelles and colour
them wth saffron & seute them.

¶ For to make capon in cassolont.

¶ To make capon in cassolont / seald your capon de
us than open the skyn by the beche & blode it
wth a pen & rase the skyn / than take pothe & beues
fleshy yolkes of egge & gode pouders & make a serfor
therof & fers the skyn & pboyle it & rase the capon &
larde it of almonde mylke & amydon make a batter
& colour it wth saffron & enbayne it as it resteth & set
ue it.

¶ Mamone.

¶ To make mamone / take whyte wyne & pléte of
suger & put them in a pottethan bray the bratone of
bill. capons to a galon of oyle doo therto a quarte of
hony & a pounde of powder of gryn. & galyngale &
canell & cast therto and sethe it & serue it.

¶ For to make longede beef.

¶ To make longe de beef / take oxe tonges & shaue
them & seth them & broche them wth clothes galafere
than larde the & enbayne the wth yolkes of egges as
it rosteth / than take blode & sethe it wth fresse brothe

¶ Beef & boay it in a moxer put therto layre grece &
bryll it wth gode spyce & serue the longe wth the same
theron.

¶ For to make Rape of syllye.

¶ To make rape of syllye/ take lices feathers o^r o^r
ther syllye & frye them in oyle/ than take raylyngs ca
nall & crustes of bryde & braye them in a moxer & t^h
p^{re} them wth wyne than dyale it through a stry
ner & colour it wth sallow & call in clothes maces &
quybydes & boyle them well & lay the sylly in a pla
ter and poure on the rope and serue it.

¶ For to make a fygge.

¶ To make a fygge/ take fygges & boyle theym in
wyne & bray them in a moxer put therto bryde boy
led in wyne and other gode spyce & put in hole ray
lyngs & floryllhe it wth poungarnat & serue it.

¶ For to make pomes moled.

¶ Pomes moled/ take ryse & bray them & boyle the
wth almonde mylke/ than take almondes & chere
them small & doo them in after the boylunge & cast
in suger & gode pouders & colour it wth sallow &
brylle it in dyllhes and serue it.

¶ For to make pygges harted.

¶ To make pygges harted/ take and florynge egg
and floure togeder/ put therto powder of peper and
uocle them togeder and salt it & mixe them wth hony
saffron & put it in the pygges belly & roll hym & ser
ue hym forth.

¶ For to make fraunt beuclle.

¶ To make fraunt beuclle/ take & florynge egg
and creme togeder put theym togeder therto & pouders
of peper and sallow/ thanne mynne floure fluffe &
fyll the bagge and solde it salt and roll it on a grez
dyron and serue it forth.

¶ For to make Bours.

¶ To make bours. take peper and beef and grinde
them togeder wth ale and sethe them wth ale and
salt/ and fro Wyphelmaffe tyll gode ryde then thys
mete woll serue dynet and souper.

¶ For to make pomes.

¶ To make pomes. take pothe and grinde it rabe
and tempe it wth florynge egg & cast therto pou
der to make it on a ball than cast it into boylunge wa
ter to harden than take it up a moute it wth yolk
of egg & wth a feber & the lute of herbes ye maye
make it grene o^r rede wth dyer ye woll/ and serue it.

¶ To make gallettes on fische dayes:

¶ To make gallettes on fische dayes: take figges and quinces and hoke caplys than take dates & almondes and ryue them & roll them upon a flinche broch & endore them with yolkes of egges & serue them

¶ For to bake a lompave.

¶ To bake a lompave: take a lompave & scalde hym in than redde wyne & than take mynmed onys & one pound of pop thornes & make a whole dace than rolle your lompave in the collyne & put thereto gode spices & redde wyne & colour it wth saffron & close it up & make a towell in the ad & set it in the oven to bake and fede it with redde wyne and lay a past ther on and serue it forth.

¶ For to make an appelenose.

¶ To make an appelenose: take apples and sethe them & late them kelet than set the in an heryn syffe & upon fische dayes take almonde mylke & oyle olyue and do thereto. **¶ Also** upon fische dayes take the buthe of fische flesh & whete luge & broth grece and put it a pot and sethe it & colour it with saffron and cast thereon powder and serue it.

¶ For to make charlet.

¶ To make charlet: take an haddocke & choppe it small & sethe it in a greddyon & than cast it in to fische mylke and whete luge & broth grece and sethe it in the ad.

¶ For to make cratons.

¶ To make cratons: take chicken & sethe them in a greddyon & boyle them in a greddyon & than take mynmed onys & one pound of pop thornes & make a whole dace than rolle your lompave in the collyne & put thereto gode spices & redde wyne & colour it wth saffron & close it up & make a towell in the ad & set it in the oven to bake and fede it with redde wyne and lay a past ther on and serue it forth.

¶ For to make haddocke in ceuy.

¶ To make haddocke in ceuy: take an haddocke & boyle hym in than redde wyne & than take mynmed onys & one pound of pop thornes & make a whole dace than rolle your lompave in the collyne & put thereto gode spices & redde wyne & colour it wth saffron & close it up & make a towell in the ad & set it in the oven to bake and fede it with redde wyne and lay a past ther on and serue it forth.

¶ For to make a tenche in gely.

¶ To make a tenche in gely: take redde wyne and put it in a panne & than take your tenche and sethe it in the ad.

Take a white hen and call him in the penne to see the
 a white hen to putte lay hym in a plate a pyll of
 the white a pyll out the bone than put the skin
 in the yowre & let them on the fire agayne a litle
 then boyle than take saye boyle sugar & salt ther
 to for to make it doucet a do ther a salt saltron gyu
 get a berguys a dialle it through a streper thane
 take your tenche & laye hym in a plate and plante
 hym with almondes blaimed and put on the gel
 ly and scrue hym furthe.

Here endeth a noble booke of the helles & pall and
 the hake of cokery for a prynces houlholde or cur
 ree of her estates houlholde as ye maye fynde in
 the chappytres and in the makynge accordynge.
 Emprynted without temple barre by Wytharde
 Wyntson in the yere of our lord. M. D.

p salu flogu accapito bull
 dymonue the fan gano dagono 3 m
 amfoge 3 by far pulid ind p
 pone mo vno lillo 2 bono stoll
 in vno lillo sup pemo caldas
 in vno capto

Tempore regis henrici octavi
 anno domini millesimo quingentesimo
 quarto

Ocar funder pnt abantat regat mag
 quafuata 6 mally afont rluade vordit
 apant fufpudat op ff dardit norepudat

Syr Harmauise Constable
Syr John Danyll
Syr William Salcoyle
Syr John Bulley
Syr Henry Heydon
Syr William Bokyl
Syr Robert Bighton
Syr William Boffe
Syr Hugh Canby
Syr John Kynforde
Syr Henry Darnley
Syr Richard Kelys
Syr John Arundell
Syr Edmonde Arundell
Syr Piers Eggeome
Syr Thomas Wicell
Syr John Wotton
Syr Whyllyp Calthrope
Syr Robert Brandon
Syr Thomas Woxle
Syr George Wec
Syr Robert Tyrell
Syr Roger Wentworth
Syr John Ferrers
Syr John Rotherham
Syr John Audley of Shuff.
Syr Thomas Bryan
Syr Edward Ratbly
Syr John Wreny
Syr John dygby

Syr Robert Chy
Syr Henry Wyngby
Syr Edward Scrope
Syr John Wyngfeld
Syr Robert Danyll
Syr Thomas Wode
With many other
knyghtes and squires that shal come with
the lordes spiritual and temporal aforeseyd

¶ The ladyes that shal receive the prisoners
at Hampton and conveye hyr to London

¶ Countesses

The duchesse of Norfolk

My lady of Kent

My lady Duncub

¶ Baronesses

My lady Grey wyfe to the son of my lord
of Kent

My lady of Burgoyne

My lady of Seyntmonde

My lady Jys Maryn the elder

My lady Sturton

My lady Dacre of the fobry

My lady Jytz Maryn the yonger

My lady Ware

¶ knyghtes wyves

My lady Suche

My lady Grey


My lady Wyllford

My lady Pechey


1. The purpose of this document is to provide information regarding the status of the project.
 2. The project is currently in the planning stage.
 3. The project is expected to be completed by the end of the year.
 4. The project is subject to change without notice.
 5. The project is being managed by the project manager.
 6. The project is being funded by the government.
 7. The project is being implemented by the project team.
 8. The project is being monitored by the project manager.
 9. The project is being evaluated by the project manager.
 10. The project is being reported to the project manager.

[illegible]


¶ For to make bert sauce:

**¶ To make bert sauce / take percelly and myntes and so
rell and cyues and sauce alone / than take brede stypped
in bynegre or in wyne and salte and than grynde them
and tempre them by and serue them forth.** 


¶ For to make sauce alypper for roasted beef.

**¶ To make sauce alypper for roasted beef / take brotme
brede and stype it in bynegre and toost it / and strayne
and stampe garlyke and caste therto and pouder of pee
per and salte / and boyle it a lytell and serue it.** 

¶ For to make garbage.

**¶ To make garbage / take the heed of the garbage the
lyuer the gyllerne the fete and the wynges and washe
them and put them in a potte / caste therto broth of beef
pouder of peper cloves and maces percelly sage mynced
than styppe brede in the same brothe and cast therto pou
der of gyger bynegre saffron and salte and serue it** 

¶ For to make muskles in shelles.

**¶ To make muskles in shelles / take a pyke theym &
washe theym and caste theym in to the pot / and caste
therto mynced onyons wyne and bynegre / and when
they gape take them by and serue them.** 

¶ For to make muskles in brothe.

**¶ To make muskles in broth / boyle your muskles / & ta
ke out the fysshe from the shelles when they be soden &
strayne them in the brothe / & let it on the fyre agayne &
strayne brede with the same broth & cast therto mynced
onyons salte wyne & pouder of peper & let it boyle & cast
therto muskles with pouders and saffron and serue it.**

¶ For to make pyke in brasyl.

**¶ To make pyke in brasyl / take a pyke & roost hym than
take almondes and brase them and tempre them with**

wyne and strayne them in to a yessel / & mynce onyons
small and clowes / & caste therto suger canell peper gyng
ger byneger and salte / & lette it boyle and serue it forth.

For to make Cony Malarde oz henne in ceuy.

To make Cony Malarde oz henne in ceuy / take whis
che ye wyll & rost them tyll they be almost ynoughe / oz
els chop shent & frye them in freshe grease & frye mynced
onyons & put them in a potte cast therto freshe broth &
wyne clowes maces & powder of peper & drawe it wth by
neger / & whan it hath well boyled cast y^e lycout therto &
powder of gynger & byneger season it wth salte & serue it.

For to make pyke in galentyne.

To make pyke in galentyne / boyle your pyke in good
saue / than loke that ye couche hym in a vessel that ye
may care hym and ye wyll / and whan he is coole take
brede and stype it in wyne and byneger and cast therto
cannell and drawe it in to a potte / and doo therto peper
salte and onyons fryed in oyle and saunders & let it boyle
a lytell / and poure it on the pyke all hole and serue it.

For to make Wyke in soppes.

To make Wyke in soppes / take your pyke and boyle
hym with rosmary tyme and percel / and make a shaw
pe saue with wyne water ale and salte / than take the
refet and choppe it small and boyle it in wyne and was
ter / putte therto clowes maces gynger synemou dates
mynced reysyns of corans and suger / than cutte whyte
brede and laye it in a plater and lay the pyke a boue and
caste theron the refet with the fattest of the brothe that
the pyke is soden in and serue it.

For to make Tenche in ceuy.

To make tenche in cery / take & choppe your tenche
in small gobettes and frye them and drawe them with